Mrs Last’s Group
Hash Browns with Cucumber Salsa

Season: All year  Type: vegetable  Difficulty: Medium  Recipe Source: adapted from taste  Fresh from the garden: potato, shallot, parsley, egg, cucumber, capsicum, chilli, coriander, tomato

What to do: Hash Browns

- Peel and coarsely grate the potatoes.
- Wrap in a clean cloth and squeeze out the excess liquid.
- Place in a bowl with egg, flour, parsley, shallots, salt and pepper, and toss well.
- Heat 1 tablespoon oil in a large frypan over medium heat.
- Spoon even portions into the frypan, flattening with the back of the spoon as you go
- Fry for 2-3 minutes on each side, until golden.
- Keep warm while you repeat with the remaining oil and potato mixture.

What to do: Cucumber Salsa

- Prepare all vegetables as sated above and place into a bowl.
- Toss through olive oil and vinegar
- Serve hash browns warm with salsa and sour cream