

# Star Recipe

## Hash Browns

### (Makes approx 12)

#### Ingredients

- 1 egg\*
- 6 large potatoes
- 1 onion
- 20g fresh chives
- A pinch of salt
- A pinch of pepper
- (Allergens: Egg)

#### Method

1. Preheat oven to 200c
2. Coarsely grate the potatoes and onion onto a clean tea towel then squeeze out the excess liquid.
3. Place the grated potatoes and onion into a large bowl and add the egg, chives, salt and pepper and mix well.
4. Line a tray with greaseproof paper and add lightly oil it.
5. Pour out the mixture onto the paper and spread it out evenly so it forms a thin layer.
6. Bake for 15 minutes until golden brown and crispy.
7. Remove from the oven and leave to cool.
8. Cut into triangles and serve for breakfast or brunch.

Enjoy 😊