

Potato Hash with Greens



Serves 2 **Prep 10 mins**

Cooking 40 mins

Easy

Ingredients

340g baby potatoes, peeled (optional), any large ones halved
1 tbsp rapeseed oil
1 onion (200g), finely chopped (optional)
1 green pepper, deseeded and diced
1 tsp smoked paprika
2 tbsp tarragon leaves, chopped
160g baby spinach
2 eggs

1. Boil the potatoes for 15-20 mins until almost tender, then scoop into a bowl using a slotted spoon. Keep the water for later.
2. Meanwhile, heat the oil in a large non-stick frying pan over a medium heat and cook the onion, if using, for 5 mins, stirring frequently until starting to colour. Add the pepper and cook for 5 mins more
3. Crush the cooked potatoes using a masher. Stir them into the onion and pepper, along with the paprika & tarragon. Cook for 5-10 mins, turning occasionally to brown.
4. Return the potato water to a low heat, Add the spinach to the hash and stir through to wilt. Drain well and add to the hash mixture.
5. Meanwhile, boil the kettle and pour the boiling water into a large saucepan with a dash of white wine vinegar. Once it is simmering, swirl the water and when it settles, crack one egg into it, cook for 2 mins, drain and transfer to a plate. Repeat for the second egg. Remove from the pan using a slotted spoon. Serve the hash topped with the eggs.