

Hash Browns with a Hint of Heat



Serves	Prep Time	Cooking	Total Time	Calories
4 people				143 kcal

Stuff that's in it:

- 450G Maris Piper Potato, Peeled And Grated
- 1 Egg
- ½ Tsp Chilli Flakes
- 1 Tps Roast Potato Seasoning ((Tesco))
- 1 Tsp Oil
- 1 Onion (Grated)

What you do:

Peel then Grate your potato and onion together, I used a vegetable net from Asda, you can buy them in packs of 3, they are amazing, to squeeze out all the water, or use a tea towel.

Then add to a bowl and add the egg and seasoning and a pinch of pepper.

Divide into 4 equal balls, then flatten until you have a disc shape, firm but thin.

Squirt a fry pan with the oil, medium heat and fry for around 3 minutes each side, or until piping hot all the way through.

Nutrition

- Carbs: 19g
- Fat: 5g
- Protein: 3g

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