

**Potato & Carrot Hash Browns**

**Season:** Any

**Type:** Side dish

**Source:** adapted from taste.com.au

**Difficulty:** Easy

**Serves:** 25-30 hash browns

**Fresh from the garden:** potato, carrots and eggs

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| **Equipment:**  Chopping board  Peelers  Graters  Large mixing bowl  whisk  Wooden spoon  ¼ cup measuring cup  Frying pans x 2  Spatular  Oven dish  Paper towel | * **Ingredients:** * 1 kg potatoes * 750g carrots * 3 eggs * ½ cup plain flour * salt and pepper * Vegetable oil |

**What to do:**

1. Preheat oven to 180 degrees celsius.
2. Peel and grate carrots and potatoes into separate bowls.
3. Place grated potatoes onto a tea towel. Squeeze out any excess water.
4. Lightly whisk eggs in large mixing bowl. Add flour, potato and carrots.
5. Fill frying pan to 0.5cm high with oil for shallow frying, heat oil.
6. Measure ¼ cups of mixture into hot oil. Turn when golden.
7. Place hash browns on paper towel in oven dish and keep warm in oven.