

Beans, Rice And Everything Nice

Homemade Hash Brown Potatoes 4 Ways



original recipe by beansriceeverythingnice.weebly.com

Hash Browns

1 medium potato — any kind

Seasoning Variations for One Potato:

Pizza Hash Browns

1 Tablespoon tomato paste
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1 teaspoon nutritional yeast
2 teaspoons Italian seasoning
1 Tablespoon water

Cheesy Hash Browns

1 Tablespoon Dijon mustard
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/2 teaspoon smoked paprika
2 teaspoons nutritional yeast
1 Tablespoon water

Curry Hash Browns

1/2 Tablespoon Dijon mustard
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/2 - 1 teaspoon curry powder

1. Line a medium-sized mixing bowl with a soft cotton cloth or a nut-milk bag. Scrub your potato and shred by hand or in a food processor. Place the potato shreds in the cloth lining the mixing bowl. Gather the corners and edges of the cloth together and twist the cloth, squeezing out as much of the potato water as you can.
2. Preheat a non-stick skillet over medium heat. When the pan is hot enough, spread the potato shreds out in the pan in an even layer. Cover with a lid and cook on the one side for 7 - 10 minutes. Don't peek and don't touch.
3. After 7 minutes, you can check to see if the shreds have browned on the bottom and formed a pancake. Cook for a few more minutes if needed. If it looks good, then gently flip the hash browns, cover with the lid, and cook the other side for another 7 - 10 minutes. Serve.

To Bake: preheat the oven to 200C / 400F. Line a baking sheet with parchment paper or a silicone baking mat. Proceed with the recipe spreading the seasoned hash browns on the prepared baking sheet in an even layer. Bake for 30 - 40 minutes, flipping half way through.

For variations: After step 1, in a small bowl, thoroughly combine the seasoning ingredients. Place the shredded potato in a medium-sized clean mixing bowl. Scrape the seasoning into the bowl with the shredded potatoes and thoroughly mix with a fork, evenly coating the potato. Proceed with steps 2 and 3.