The Ultimate New York Hash

Brown

Ingredients

Smooth potatoes (such as Desiree), peeled
1 large courgette
1 large onion
1 red chilli, finely chopped
1 medium egg
1 tsp fresh thyme, chopped
olive oil for frying

Method

1. Grate the potato, courgette and onion into a clean tea towel and squeeze out all the excess water.
2. Combine well with the egg, chilli and thyme, season with salt and pepper.
3. Fry in a hot pan (turn on to a plate if necessary), for about 7-8 minutes per side.