



# POTATO AND GREENS ROESTI

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| <b>Season:</b>            | <b>All year</b>  |
| <b>From the garden:</b>   | <b>Potatoes, leafy green vegetables like kale, spinach, cavolo nero..., garlic, spring onion</b> |
| <b>Type:</b>              | <b>Main</b>  |
| <b>Difficulty:</b>        | <b>Easy</b>  |
| <b>Country of origin:</b> | <b>Switzerland</b>   |
| <b>Serves:</b>            | <b>6 serves or 30 tastes</b>   |
| <b>Source:</b>            | <b><a href="http://delightfulveganes.com">delightfulveganes.com</a></b>                          |

## Equipment

- \*chopping board**
- \*knife**
- \*grater**
- \*bowls**
- \*spatula**
- \*frying pan**
- \*tea towel**
- \*measuring spoons**
- \*vegetable peeler**
- \*baking tray**
- \*paper towel**

## Ingredients

- \*1,5 kg potatoes**
- \*a few handfuls of leafy greens**
- \*a few spring onion or one red onion**
- \*1 tsp salt, pepper to taste**
- \*2 cloves of garlic**
- \*oil for frying**

## **Method**

- 1. preheat the oven to 150 degrees**
- 2. wash the potatoes and peel**
- 3. grate the peeled potatoes on a grater, or if available, grate with a food processor**
- 4. put the grated potatoes in a clean tea towel and squeeze out as much liquid as possible**
- 5. wash and chop the greens**
- 6. chop or dice the onion and garlic**
- 7. mix all ingredients in a big bowl**
- 8. heat a couple of tbsp of oil in a frying pan and add a handful of the potato/greens mixture**
- 9. flatten it with a spatula and let it cook for around 3-4 min. until golden brown. Flip and cook on the other side**
- 10. once cooked, transfer to a banking tray, lined with paper towels and put in the oven to keep warm**
- 11. cook the remaining roesti. Keep adding some oil, as they will absorb quite a bit**

**Notes: Originally a breakfast dish, often served with a fried egg on top**

**Skills: measuring, *mixing, grating, frying***