



with Chef Lu & Josh Michael
Potato & Kale Cakes

Shopping List:

- 1 Bag LL Shredded Hash Browns, Thawed
- 1 Cup Washed & Chopped Kale
- ½ Yellow Onion Thinly Sliced
- 1 Tbsp. Fresh Garlic
- 1/2 Block Cream Cheese
- 2 Eggs
- 1 Cup Potato Flakes

Cooking Instructions:

- 1)** Sauté Kale, Garlic & Onion.
- 2)** Add to Hash Browns.
- 3)** Mix in Cream Cheese, Eggs & Potato Flakes.
- 4)** Refrigerate for 45 minutes or overnight.
- 5)** Scoop potato cakes on to 375° griddle. Brown on both sides till crispy.
- 6)** Serve as side dish to eggs.



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