JENNI MARIE'S TEST KITCHEN

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Spinach & Goat Cheese Stuffed Hashbrowns

Serves 2 People

Equipment Needed:

- **Rotary or Box Cheese Grater**
- **Large Non-Stick Skillet w/ Cover**
- **1 Small Mixing Bowl**
- **Whisk & Rubber Spatula**
- **Tea Towel**
- **Kitchen Scale**
- **Measuring Spoons**

Directions:

1). Gather all equipment and ingredients. In a small bowl, combine Tofutti (or cream cheese), and herbed goat cheese. You may have to warm it in the microwave for 5 seconds to make it more spreadable. Set aside.

- ***30g. Tofutti Sour Cream (or 2 T. cream cheese)***
- ***30g. Herbed Goat Cheese (or 2 T. herbed cream cheese)***

2). Rinse and remove stems from spinach, and set aside. Rinse and peel potatoes. Shred the potatoes into the middle of a clean tea towel using a cheese grater (I like to use the fine shred setting). Twist up the potatoes in the middle of the towel, and over the sink, squeeze out as much water from the shredded potatoes as possible. This can also be done in a potato ricer (instead of a towel) if you have one handy.

- ***50g. Fresh Baby Spinach***
- ***14-16oz. Washed & Peeled Russet Potatoes***

3). Preheat skillet over medium heat for a few minutes. Add 1 T. oil to hot skillet. Carefully transfer shredded spuds to the hot pan, and form them into a tight "pancake" shape using a rubber spatula. Season with a little salt and pepper, cover, and cook for 3-4 minutes. Remove cover (it will have a lot of water on it, so I carefully wipe the water off the cover each time I remove it), and swirl potato pancake around gently in the pan for even browning. Use the spatula to reshape your "pancake" and cover to let it cook another 2-3 minutes, watching closely so it doesn't get too dark. Repeat this process until it's nice and golden brown on the under side. Carefully flip your hashbrown when it's nice and golden (this takes practice). If it falls apart a little, don't worry, simply use your spatula to reshape it as best you can. Add a light drizzle of oil around perimeter of pan after the big flip, and then swirl hashbrown around gently in pan to coat the other side with oil. Reduce heat to medium-low, season again with salt and pepper, and let cook for another 5 minutes or until nice and golden brown on the other side. Once both sides are nice and golden, spread the herbed cheese mixture on the top side. Evenly distribute fresh spinach on top of the goat cheese mixture (it will seem like too much… it's not). Reduce heat to low, cover, and let spinach wilt down for a couple of minutes. Once the spinach is nice and wilted, fold your hashbrown over like an omelet. Keep in the pan on low heat until ready to serve. Cut in half to make 2 servings. Season with more salt and pepper to taste. Enjoy!

- ***2 T. Olive Oil***
- ***Salt & Pepper to taste***

*****This pairs well with the garlic herb chicken bites, or a simple marinated grilled chicken breast. It requires some attention and steps, so make sure you have all your ingredients prepped and measured out ahead of time for best results. I'm not a huge goat cheese lover, but this is very mild when cut with the cream cheese (or Tofutti), and has become one of my favorite side dishes. I hope you like it too!***