

Hash Browns

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing Your Mise en Place

- 4 russett potatoes
- 3 tbsp grapeseed oil

To start, first peel the potatoes and evenly cut into medium dice (1/2" -inch x 1/2" -inch x 1/2" -inch pieces). Measure out the grapeseed oil set aside.

Step 2: Cooking the Hash Browns

- sea salt, to taste
- freshly ground black pepper, to taste

Preheat a large, stainless-steel pan over medium to medium-high heat. Once the pan is hot, add the oil. Then add the potatoes and let cook for a few minutes before tossing or stirring.

Once the potatoes start to develop a golden crust, toss them periodically. Turn the heat down a bit to allow the potatoes to cook through, while forming a golden crust all over.

When the potatoes are cooked through and golden, season to taste with salt and pepper. Serve immediately.