



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



HARRIS FARM
IMPERFECT PICKS

POTATO ROSTI WITH CHORIZO, POACHED EGGS AND GUACAMOLE



PREP
20 min



COOK
20 min



SERVES
4

INGREDIENTS:

- > 700g Imperfect Potatoes
- > 1 Brown Onion
- > 2 Imperfect Tomatoes
- > 1 Imperfect Avocado
- > 1 Garlic Clove
- > 1 Imperfect Lemon
- > ¼ Coriander Bunch
- > 220g Chorizo
- > 125g Salad Sprouts
- > 6 Eggs

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ¾ Cup Frying Oil
- > ½ Cup Plain Flour
- > Salt and Pepper
- > White Vinegar

METHOD - GET COOKING!



1 Peel and grate the potatoes and onion into a bowl. Place a quarter in a cloth, squeeze hard until nearly dry and place into a different bowl. Continue with the rest until all dried. Stir well.

Cut the tomatoes into small dices, the chorizos in half and then into half moons. Wash the coriander.

Place the avocado, garlic and coriander into a blender. Squeeze the juice of ½ a lemon and season with salt and pepper. Blitz until smooth. Place the avocado mix into a bowl and mix through with the tomatoes. Check seasoning and set aside.

2 In a large frying pan on high heat, drizzle olive oil and sauté the chorizo for 3-4 minutes until golden brown. Remove from the pan and set aside.

Whisk 1 egg and add to the potato mix. Add the flour and mix through until combined. Make patties with the potato mix.

3 Using the same pan on medium heat, add the cooking oil to shallow fry. Carefully add the potato patties to the pan and cook 4 at a time for 2-3 minutes on each side until golden brown. Make sure to not overcrowd the pan. Remove from the pan and place onto a plate with paper towel.

Repeat the process with the rest of mixture until finished.

4 Poach the eggs in a pot with simmering water and dash of white vinegar.

Serve potato rosti hot with eggs, sprout salad leaves, chorizo and guacamole.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Cook the eggs any way you prefer.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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