

Homemade veggie hash browns that are perfect for grab and go with optional toppings.



EDUCATION SECTOR: SECONDARY
SERVINGS: 10

Potato & Butternut Hash Browns with BBQ Chicken

Ingredients

FOR THE HASH BROWNS

1kg Potato
800g Butternut squash
50g Margarine
80g Cornflour
20g KNORR Professional Vegetable Powder Bouillon

FOR THE CHICKEN

650g Chicken thigh
50g KNORR Professional BBQ Paste



Method

FOR THE HASH BROWNS:

- Peel and grate the potato and butternut squash then squeeze out as much liquid as possible then place into a mixing bowl.
- Melt the margarine and add to the potatoes along with the cornflour and KNORR Professional Vegetable Powder Bouillon.
- Mix well then place into a steamer tray, cover well with cling film and steam for 50 minutes.
- Once cooked, remove from the oven, place something heavy on top to compress then chill.

FOR THE CHICKEN:

- Place the chicken into a mixing bowl, add the KNORR Professional BBQ Paste and mix well.
- Cover and chill for 30 minutes.

TO FINISH:

- Remove hash browns from the fridge, cut into portions and place onto an oven tray lined with parchment paper.
- Place the chicken onto a separate tray then place both into the oven and bake for 20 minutes at 180°C.
- Once cooked remove from the oven and serve with a chopped salad.