



MEXICAN HASH BROWN BAKE

WITH SALSA AND SOUR CREAM

DIFFICULTY: Easy | SERVES: 4 | READY IN: 60 minutes

This Mexican hash brown bake is so easy to whip up, and you'll have plenty of time to do other things while it bakes. Meat lovers won't even think twice about eating this delicious vegetarian meal.



HASH BROWN BAKE

- Cooking oil spray
- 500g hash browns (1lb 2oz)
- 1 1/2 cups grated tasty cheese (150g), divided
- 50g baby spinach (1.8oz)
- 420g can chilli beans (14.8oz)
- 410g can whole corn kernels (14.5oz), divided
- 2 large handfuls fresh coriander *optional*
- 5 eggs
- 1/3 cup lite sour cream (80ml)

- 1 tsp ground cumin
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper

TO SERVE

- 1 large tomato
- 1 large avocado
- 1/2 small red onion
- 1 large handful fresh coriander *optional*
- 1/2 cup lite sour cream (125ml)

1. PREPARE HASH BROWN BAKE

Preheat oven to 190°C (375°F) fan bake and spray a large oven-safe dish (approximately 25cm x 20cm / 10in x 8in) with cooking oil spray.

2. Arrange hash browns in the bottom of the dish. Top with half of the cheese, followed by the baby spinach and chilli beans. Drain corn well, then add about two thirds of this as the next layer. Sprinkle coriander over the top. Whisk eggs, sour cream, cumin, paprika, salt and pepper together and pour over the hash brown bake. Sprinkle with remaining cheese.

3. Place in oven and bake for 45 minutes, until golden brown on top and cooked through.

4. PREPARE SERVING INGREDIENTS

Finely dice tomato, avocado and red onion. Roughly chop coriander. Place in a bowl and add the remaining corn kernels. Season with a little salt and pepper and toss gently to combine.

5. SERVE

Stand hash brown bake for 2 minutes before cutting into pieces and serving. Top with salsa and a generous dollop of sour cream.



WINE MATCH: Try a Rosé.

MEXICAN HASH BROWN BAKE RECIPE NOTES

GLUTEN-FREE OPTION: Make sure hash browns are gluten-free. Choose gluten-free chilli beans.

INGREDIENT SWAPS / NOTES: You could try kumara rostis instead of hash browns.

MAKE IT MEATY: Add 200g / 7oz diced chorizo before you pour the egg mixture on.

STORING AND REHEATING: Mexican hash brown bake can be reheated in the oven or microwave. Keep salsa and sour cream separate and add just before serving.