



LEMON PEPPER HASH BROWNS WITH SMOKED SALMON
RECIPE

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COOK TIME 30 mins
PREP TIME 15 mins
SERVES 4 x

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INGREDIENTS

- 4 cups grated potatoes
- 1 egg
- 2 Tsp MasterFoods™ Lemon Pepper Seasoning
- 2 cups (500ml, 16 fl oz.) vegetable or canola oil
- 2 boiled eggs
- 4 pieces of smoked salmon
- Handful of rocket to serve

METHOD

1. Slice the potatoes and soak in water
2. In a bowl mix the potatoes with 1 egg and MasterFoods™ Lemon Pepper Seasoning.
3. Put into a cast iron pan and drizzle with olive oil. Bake in an oven at 180C for 30 minutes.
4. Serve in a pan as a whole Crispy pancake topped with boiled eggs, smoked salmon and onions. This dish can also be made as small single serves, in small muffin tins.

Source URL:

<https://www.masterfoods.co.nz/Recipes/lemon-pepper-hash-browns-with-smoked-salmon>