

SIDE DISH

Country Hashed Browns

18 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	10 min	25 min	6	\$0.59	273 kcal

Ingredients

☐ 1 teaspoon freshly ground black pepper	☐ ½ pound smoked ham slices, 1/2-inch diced
☐ 2 tablespoons minced fresh flat-leaf parsley	☐ 2 teaspoons kosher salt
☐ 1½ pounds boiling potatoes, peeled and 1/2-inch diced	☐ 2 tablespoons minced scallions, white and green parts
☐ 5 tablespoons unsalted butter	☐ 1½ cups chopped yellow onions (2 onions)

EQUIPMENT Bowl, Frying pan, Paper towels, Grill, Stove, Spatula

Method

- 1 Melt the butter in a large (10 to 12-inch) saute pan.
- 2 Add the potatoes, onions, salt, and pepper and cook over medium-low heat for 15 to 20 minutes, turning occasionally with a flat spatula, until the potatoes are evenly browned and cooked through. (Allow the potatoes to cook for 5 minutes before turning.) Turn off the heat and add the parsley, scallions and ham. Reheat on top of the stove or over a hot charcoal grill.
- 3 Cook's Note: Use any leftover potatoes in Potato Basil Frittata (see recipe) for lunch.
- 4 You can peel and dice the potatoes early and keep them in the refrigerator in a bowl of cold water.
- 5 Drain them and dry them well with paper towels before frying.

Nutrition per serving

273

KCAL

11 g

PROTEIN

16 g

FAT

22 g

CARBS

Saturated Fat	8.3 g · 52% of daily needs
Fibre	2.8 g · 11% of daily needs
Sugar	3.2 g · 4% of daily needs
Sodium	1,248 mg · 54% of daily needs
Cholesterol	48.5 mg · 16% of daily needs
Vitamin C	14.9 mg · 18% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/country-hashed-browns-143509