

CRUNCHY ROAST POTATO, ARTICHOKE & SPRING GREEN HASH WITH BAKED EGGS

This is as good for a weekend breakfast as it is for a warming dinner: all your food groups in one gloriously crisp, eggy hash. The chilli yogurt brings everything together and you could scatter it with chopped coriander or any other soft herbs to finish if you wish.

Serves: 4
Prep: 10 minutes
Cook: 1 hour

800g floury potatoes
(e.g. Maris Piper), peeled and
cut into 2.5cm chunks
2 x 280g jars of sliced
artichokes, drained
2 tablespoons oil from the
artichokes
2 cloves of garlic, crushed
2 teaspoons sea salt
A good grind of black pepper
200g spring greens, roughly
sliced
4 free-range eggs
½ tablespoon sriracha or your
favourite hot chilli sauce
3 tablespoons natural yogurt

1. Preheat the oven to 200°C fan/220°C/
gas 7.
2. Mix the potatoes, artichokes, oil, garlic,
salt and black pepper in a roasting tin,
then transfer to the oven and roast for
50 minutes.
3. Reduce the heat to 150°C fan/170°C/
gas 4, and remove the tin from the
oven. Stir through the spring greens,
then create four indentations in the
vegetables and crack an egg into each
one. Season the eggs with a little salt,
then return to the oven for a further 10
minutes, until the whites of the eggs are
just set.
4. Meanwhile, mix the chilli sauce with the
natural yogurt. Serve alongside the eggs
and potatoes as soon as they're out of
the oven.



