

# Baked Hash Brown

**Season:** Summer

**Type:** Side

**Serves:** 36 tastings

**From the garden:** Potato, thyme & garlic



Equipment:	Ingredients:
<p>Large mixing bowl x 1  Wooden spoon x 1  Grater x 5  Chopping boards and knives  Measuring cups  Measuring spoons  Deep baking tray x 1  Baking paper  Serving plate x 5  Kitchen tong x 5</p>	<p>8 potatoes (skin-on, roughly grated)  125g butter (melted using microwave)  2 eggs  1 cup grated cheese  1 clove garlic (minced)  4 sprigs thyme (leaves only)  1 teaspoon salt  10 grinds of pepper</p>

## What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in a large mixing bowl, stir until evenly mixed.
4. Pour into a lined baking tray and spread it evenly.
5. Bake in the oven for 25 minutes or until golden brown.
6. Cut into 36 pieces.
7. Serve onto 5 serving plates with a kitchen tong in each.