



Potato Hash Browns

Visual Recipe
by DAREBEE

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6 potatoes
2 tbsps - 1oz - 30g flour
2 tbsps - 1oz - 30g ground flax seeds

LEVEL UP! Add 2 tbsps nutritional yeast, ½ tsp garlic powder, ½ tbsps dried dill. Add ready salsa for serving.

8 HASH BROWNS

1



2



3



4



5



INSTRUCTIONS

1. Preheat the oven to 400°F (200°C) bottom heat. Peel and grate the potatoes. Add all of the ingredients to a mixing bowl. Season for taste.
2. Mix until well combined.
3. Split the mix into 8 portions and form the patties on top of a baking tray lined with baking paper.
4. Bake in the oven for 15 minutes. Turn over and bake for another 15 minutes.
5. Transfer to a plate. Serve with a side of salsa.