

Giant Potato Rosti with Apple Slaw



Ballarat Health Services

Ingredients

800g potatoes, coarsely grated
1 egg, lightly beaten
80g olive oil
2 teaspoons caraway seeds
350g Slaw Kit
1/4 cup dried cranberries (if available)
2 granny smith apples, cored, cut into thin wedges
2 green onions, thinly sliced diagonally
Lemon wedges, to serve



Method

Step 1 Place potato, egg, olive oil, caraway and half of slaw kit (reserve dressing) in a large bowl. Season with salt and pepper. Toss to combine.

Step 2 Heat a greased 4.5cm-deep, 19cm (base), 26cm (top), non-stick frying pan over medium heat. Add potato mixture to pan. Press down firmly to compact. Cook for 15 minutes or until base is golden brown and crisp. Carefully turn rosti onto a large board. Carefully slide rosti back into pan. Cover. Cook for a further 10 minutes or until cooked through and base is golden brown and crisp. Transfer to a serving board.

Step 3 Meanwhile, combine remaining slaw kit and reserved dressing in a large bowl. Add apple and onion. Season with salt and pepper. Toss to combine.

Step 4 Top rosti with half the apple slaw and cranberries. Serve with remaining apple slaw and lemon wedges.

This will
become a
favourite
go to
budget
recipe

Source: www.taste.com.au