Onion Potato Lentil Hash

Four potato, onion and lentil hash portions · Active 45 min · Total 1 hr 30 min

Skills: Drying and batch-browning potato cubes before gently combining already-cooked lentils

Ingredients

- 1 3/4 lb potatoes (800 g peeled weight), cut into 1/2-inch/1 cm cubes
- Water to cover potatoes
- 2 tablespoons neutral oil (30 ml), divided into three 2-teaspoon/10 ml portions
- 1 medium onion, thinly sliced (150 g)
- 2 cans cooked lentils, 15 oz/425 g net each, drained and rinsed (480 g total drained)
- 1/2 teaspoon fine salt (3 g)
- 1/4 teaspoon black pepper (0.5 g)
- 1 tablespoon cider vinegar (15 ml)

Set out

Saucepan and strainer, Large heavy skillet, at least 12 inches/30 cm, Clean plate for first potato batch, Broad turner, Food thermometer

Allergens

No major US allergen identified in the base ingredients. Check labels and substitutions.

A useful detail

The 90-minute total includes two separate potato-browning batches. Do not cut this to one crowded batch and expect the same crisp edges.

Make it

1. Cover potato cubes with water, bring to a boil and simmer for 8–10 minutes until almost tender but holding shape. Drain thoroughly and let steam escape for 5 minutes.

2. Heat 2 teaspoons/10 ml oil in the skillet over medium-high heat. Add half the potatoes in one layer and cook for 10–12 minutes, turning a few times, until golden and tender. Lift to a clean plate. Repeat with another 2 teaspoons/10 ml oil and remaining potatoes.

3. Put second potato batch on the same holding plate. Heat final 2 teaspoons/10 ml oil in the skillet and cook onion for 8–10 minutes until softened and golden. Add drained lentils, salt and pepper and stir gently for 3 minutes.

4. Return all potatoes and fold through. Cook for 3–4 minutes until the complete dish reaches 165°F/74°C. Drizzle in vinegar, turn once and serve all the pan in four portions.

Whole cooked lentils matter

Use drained canned whole lentils. Raw dry lentils or split red lentils would need a different water amount, cooking stage and texture.

Ingredient labels

No major allergen ingredient is deliberately included. Check lentil, oil and vinegar labels for added ingredients or cross-contact information; no allergen-free guarantee is made.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below and use within 3 days. Reheat a portion to 165°F/74°C throughout. Freeze promptly cooled portions for up to 1 month and thaw in the refrigerator. Potato edges lose crispness in storage; reheat in a roomy skillet while checking the center temperature.