



## Hash brown with peas and chipotle cream

**Category: Main Course, Vegetables, Sauces, Vegetables**

This hash brown recipe is easier to prepare than you can imagine.



Preparation  
time  
**60 min.**



Difficulty  
**Medium**



Portions  
**4 personas**



### Ingredients

- 4 Wholes potatoes
- 8 tbsps Grated Parmesan cheese
- 1 can Chícharos La Costeña®
- Salt and pepper to taste
- 2 tbsps Butter
- 4 tbsps Cream
- 3 tbsps Salsa de Chipotle La Costeña®
- 2 tbsps Chopped coriander



### Preparation time

1. Shred potato, add Parmesan cheese, Chícharos [peas]. Season with salt and pepper.
2. Heat butter in pan; add potato mixture in a tortilla shape.
3. Lower heat at the lowest possible; cook for 15 minutes on each side.
4. Mix cream with Salsa de Chipotle.
5. Slice potato, serve with Salsa de Chipotle sauce and top with a little cilantro.