

Swiss Potato Rösti

We're channeling Switzerland's classic potato fritter this week to create the ultimate hands-free casserole. With shredded potatoes, butternut squash, brussels sprouts, leeks and lots of melty gruyere and cheddar, it's a cozy meal that's just ten minutes hands-on.

60 *Minutes to the Table*

10 *Minutes Hands On*

1 Whisk *Super-Easy*

Getting Organized

EQUIPMENT

- Skillet
- Loaf Pan or Casserole Dish
- Large Mixing Bowl

FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper
- Egg (1 per serving)

4 MEEZ CONTAINERS

- Potatoes
- Squash
- Rösti Sauce
- Brussels & Leeks

Make the Meal Your Own

Rösti is classic comfort food from Switzerland. Swiss canton of Bern farmers needing fuel for a long day's work were plated up a mountain of grated potatoes, onions, an egg on top. We're putting a Meez twist by baking instead of frying and adding a mountain of veggies!

Family favorite!

Good to Know

Health snapshot per serving – 520 Calories, 23g Protein, 28g Fat, 14 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Potatoes, Squash, Brussels Sprouts, Leeks, Green Onion, Sour Cream, Yogurt, White Cheddar, Gruyere, Garlic, Paprika, Black Pepper, Onion Powder.

meez meals

1. **Getting Organized**

Preheat oven to 400. Use cooking spray or a brush to oil the bottom of a loaf pan or casserole dish.

2. **Mix the Ingredients and Bake**

In a large mixing bowl combine the **Potatoes**, **Squash**, **Rösti Sauce**, and **Brussels & Leeks**. Mix very thoroughly.

Pour the contents into the baking dish and bake until the top is brown, and cheese is bubbling, about 50 minutes. Remove from the oven and set aside to cool for at least 5 minutes.

3. **Cook the Eggs and Enjoy!**

While the Rösti is resting, crack one egg in a skillet with a little butter or cooking spray, over medium-high heat and cook until the white is opaque and the yolk has set, about 1 to 2 minutes. Repeat for each serving.

Serve the eggs over each diner's Rösti and add salt and pepper to taste. Enjoy!

Instructions for two servings.

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