

Choco Fever Dream

Crispy Hash Browns Recipe – Perfectly Crunchy

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large russet potatoes, peeled
- [ ] 1/4 cup all-purpose flour
- [ ] 1 tsp salt
- [ ] 1/2 tsp freshly ground black pepper
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp butter
- [ ] 2 tbsp vegetable oil

Optional Add-ins

- [ ] 2 tbsp chopped fresh chives
- [ ] 1/4 cup shredded cheddar cheese

Instructions

1. Grate the potatoes using a coarse grater, then place them in a bowl of cold water with the lemon juice; let sit for 5 minutes.
2. Drain and pat the shreds dry with a clean kitchen towel – this part is crucial for crispness.
3. In a large bowl, toss the dry potatoes with flour, salt, and pepper until evenly coated.
4. Heat butter and oil in a cast-iron skillet over medium-high heat until foamy; spread the potato mixture in an even layer.
5. Cook without stirring for 4-5 minutes, then gently flip the patty and cook the other side until golden brown and crispy.
6. Transfer to a paper-towel-lined plate, sprinkle optional chives or cheese, and serve immediately.

Nutrition per serving

210 kcal	3 g	26 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overcrowd the pan; crowding traps steam and prevents browning.
- If you prefer extra flavor, add a pinch of smoked paprika to the seasoning.
- For a lighter version, substitute half the butter with olive oil.