

BREAKFAST/BRUNCH



Potato, Quinoa, and Cumin Hash Browns

By Public Restaurant

During a trip to New York, the CHOW food editors brunched at [Public](#) and noshed on this delicious take on hash browns. [Chef Brad Farmerie](#) was kind enough to part with the recipe.

What to buy: [Quinoa](#) is available in most

specialty groceries and health food stores.

TIME/SERVINGS

Total Time: 1 hr 20 mins,
plus chilling time

Active Time: 50 mins

Makes: 12 servings

INGREDIENTS

1 cup quinoa

3 tablespoons [cumin](#), toasted

4 teaspoons kosher [salt](#)

2 1/2 pounds peeled Idaho
[potatoes](#)

Olive oil

Vegetable, canola, or peanut
oil, for frying

1 bunch [chives](#), finely
chopped

INSTRUCTIONS

- 1 Heat oven to 400°F. Using a spice grinder or a mortar and pestle, coarsely grind together quinoa, cumin, and salt; set aside.
- 2 Using a food processor with the grating attachment, grate potatoes. Remove grated potatoes from the processor and place them in a mixing bowl. (Alternatively, you can use a box grater.)
- 3 Let grated potatoes rest for 5 minutes. Squeeze the liquid from the potatoes, one handful at a time, and place potatoes in a separate, clean mixing bowl.
- 4 Add ground quinoa, cumin, and salt mixture to squeezed potatoes, and mix with your hands until well incorporated. Oil a 9-by-13-inch baking dish with olive oil and place a piece of parchment paper on the bottom, cut to fit exactly.
- 5 Pour potato mixture into the oiled pan and pack it down (make sure to keep it a consistent thickness). Brush the top of the mixture with some more olive oil, and cover with another piece of parchment paper placed directly on potatoes.