

# *Pumpkin Hash Browns*

By <https://www.dishingwithdivya.com/2013/10/pumkin-browns-pumpkin-hashbrowns.html>

## **Ingredients:**

Pie Pumpkin - 1 cup (Grated)

Golden Potatoes - 1/2 cup (Grated)

Carrot - 1/4 cup (Grated)

Mushroom - 1/4 cup (Finely chopped)

Green Chilli - 2 no's (Very Finely Chopped)

Corn Flour - 1 teaspoon

All Purpose Flour - 1 teaspoon

Egg - 1 no

Salt - To Taste

Pepper - 2 Generous pinch

Oil - a thin layer on the skillet

Any type of Pumpkin, Potato, Carrots, Mushrooms can be used based on your taste, Rinse the Grated Vegetables in cold water and pat dry them else they will lose out water after adding egg

## **Directions:**

- Peel the skin of vegetables, Grate/Shred them in a bowl. Add chopped Green chilli, Salt, Pepper. Stir well.
- Add in Egg, Corn and All purpose Flour and stir well to coat all the ingredients on the vegetables.
- Heat Oil, Add a big scoop and make small patties. Cook both sides until crisp and brown.
- Serve hot for Breakfast with some fruits.

## **Notes:**

- Just Pumpkin and Potatoes without the other veggies were also tasty.
- This is always fried in oil but sprinkling some oil and toasting them were also equally tasty, so use oil according to your need.
- Rinse veggies in cold water and pat dry with a tissue or towel so that they don't lose water.
- Green chillies are optional, I love the flavor and taste these provide for the dish. Some grated garlic would simply be yummy too.
- For kids, you can add some shredded Mozzarella or any other cheese.

