



Makes 8 patties + 1 cup sauce
Preparation Time: 45 minutes
Cook Time: 30 minutes

INGREDIENTS:

2 tablespoons lime juice

1 small serrano chile, seeds and stem removed

10 cloves garlic, minced

½ teaspoon sea salt

¼ cup tahini

½ cup fresh cilantro leaves

5 cups shredded Yukon gold potatoes (2½ lb.)

1 cup finely chopped onion

1 teaspoon curry powder or Berbere spice blend

¼ teaspoon red pepper flakes

¼ teaspoon baking soda

2 cups cooked brown lentils

2 tablespoons tomato paste

2 tablespoons lemon juice

Sea salt, to taste

Freshly ground black pepper, to taste

Hash Brown Patties with Green Tahini Sauce

Hearty brown **lentils** add extra substance to these comforting hash brown patties, which are perfect for a nourishing morning meal. Curry powder, red pepper flakes, and fresh garlic infuse the patties with fragrant flavor, while savory tomato paste helps bind everything together. The hash browns get cooked in an oil-free skillet until a crispy golden-brown crust forms, making them a delight to sink your teeth into. A zesty homemade **tahini** sauce, featuring cilantro and lime, is ideal for dolloping on top, and you can even include a sprig of fresh cilantro as a finishing touch. Serve with a side of fruit and you have your weekend brunch goals sorted!

For more inspiration, check out these tasty ideas:

- [Crunchy Hash Brown Waffles with Applesauce](#)
- [Vegan Hash Brown Casserole with Tempeh Crumbles](#)
- [Waffled Hash Browns with Spicy White Beans](#)
- [Garlic Hash Browns with Kale](#)

By Darshana Thacker Wendel

- 1** For Green Tahini Sauce, in a blender combine 2 ice cubes, the lime juice, serrano chile, 1 minced clove garlic, and the salt. Cover and pulse to break down chile and ice; blend until smooth. Add tahini and ⅓ cup cold water; cover and blend to a thick sauce, adding more water if needed for desired consistency. Add half of the cilantro leaves; blend to combine. Set aside until ready to use.
- 2** In a medium saucepan combine potatoes, the remaining garlic, the onion, curry powder, red pepper flakes, baking soda, and 2 tablespoons water. Cook over medium 10 minutes, stirring occasionally. Stir in an additional 2 tablespoons water. Reduce heat to medium-low. Cover and cook 15 minutes more or until potatoes are tender.
- 3** Transfer potato mixture to a large bowl; let cool 10 minutes. Use a potato masher to coarsely mash potato mixture. Add lentils, the remaining cilantro, tomato paste, and lemon juice; mix well. Season with salt and black pepper. Shape potato mixture into eight patties using about ½ cup each.
- 4** Heat an extra-large nonstick skillet over medium. Cook patties 10 to 12 minutes or until lightly browned, turning patties over once. Serve warm with Green Tahini Sauce.