



Breakfast Hash (Serves 6-8)

Ingredients:

2 tablespoons extra-virgin olive oil
or butter

1 medium white onion, small dice

1 tablespoon minced garlic (optional)

8 ounces creimini or portobella
mushrooms, diced

1 pound Yukon Gold potatoes, skin on,
small dice

1 pound baby red potatoes, skin on, small
dice

1 green pepper, seeded, medium dice

1 teaspoon dark chili powder (optional)

Salt and black pepper to taste

2 tablespoons fresh Italian parsley, chopped

Directions:

1. Blanch potatoes for 10 minutes in boiling water. Drain; set aside.
2. Set Skillet to 375°F and add oil. Add onions, garlic and sauté until light brown.
3. Add mushrooms and sauté until they lightly sweat.
4. Turn up to 400°F and add the remaining ingredients, except parsley, and give it a quick stir before placing on the lid.
5. Cook for about 8-10 minutes or until potatoes are soft.
6. Stir in parsley and serve.

Tips:

Poached eggs are a great final touch to Breakfast Hash. See “Poached Eggs”.