SWEET POTATO HASH

COOK TIME: 15 min | PREP TIME: 10 min | SERVINGS: 3-4

INGREDIENTS

- 2 medium sweet potatoes, peeled and diced into small pieces
- 1 bell pepper, diced
- 1 small onion, diced
- 1 Tbsp oil
- 1 tbsp garlic powder
- 1 tbsp paprika
- ¼ tsp black pepper
- 4 eggs, optional

PREPARATION

1. Heat oil in a large skillet over medium heat. Add sweet potatoes and cook with a lid for 8-10 minutes, stirring occasionally. Add a little bit of water if potatoes need to soften.
2. Add onion and bell pepper. Cook for another 5-7 minutes.
3. Add garlic powder, paprika, and black pepper.
4. Make 4 wells in the hash and crack an egg into each. Cover and cook until eggs reach your preference.



Store leftovers in an airtight container - freeze or keep in fridge up to 3-4 days.

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