



SOUTHWESTERN RUSSET POTATO HASH

Goes great with a poached or fried egg and garnish with sliced avocado for breakfast, brunch or lunch. Or you can serve as side with your favorite chicken, pork, or beef

Preparation:

1. Open the re-sealable package of Fresh Sides Russet Potatoes cut potatoes into large dice or sliced, add olive oil, garlic, salt and pepper.
2. Place sealed bag on microwaveable plate and microwave for 4 minutes on high. Using potholders, carefully remove plate from microwave. Let rest for 1 minute. Use the cool touch panels at the top and bottom of bag for safe handling. Carefully open the seal with a fork.
3. Add remaining vegetables and microwave for an additional 3 minutes.
3. Using potholders, carefully remove plate from microwave. Let rest for 1 minute or leave in bag if cooking with egg. Use the cool touch panels at the top and bottom of bag for safe handling. Carefully open the seal with a fork, and serve.

Ingredients:

- 1 Package of Fresh Sides Russet Potatoes, Skin on-“ no peeling required” (diced, or sliced)
- 3 tablespoons olive oil
- 2 garlic clove smashed
- Pinch of salt
- ½ cup onion, diced
- ½ cup diced green, red or yellow bell peppers
- 1 tablesppon poblano or one jalapeño chili pepper, diced (optional)
- ½ cup Canadian bacon, ham or precooked pancetta (optional)
- or leftover roasted chicken
- 4-6 eggs poached or fried based on number of servings(optional)

Cooking times may vary with variety, microwave, and size of product(s)