

CHEF KIM'S APPLE & SWEET POTATO HASH



ingredients:

- 4 slices thick-cut bacon (Black Forest, if you can find it)
- 1 medium sweet potato (skinned if preferred)
- 1 granny smith apple
- 1 teaspoon thyme
- Salt & pepper
- 1 tablespoon butter
- 2 eggs

instructions

1. Slice the sweet potato and apple into 1/2 to 1-inch chunks.
2. Place the bacon in a skillet. Turn the burner on to medium. Fry the bacon so it's just beginning to crisp on the bottom, then flip and cook an additional minute or so.
3. Remove and place on a paper towel lined plate, set aside.
4. Add a small amount of butter to the pan. Place the sweet potato and a pinch of salt into the skillet and sauté until soft, about 5 minutes. Add the apples.
5. In the meantime, chop the bacon. When the sweet potato and apples are nearly done, return the bacon to the skillet and sprinkle the thyme, salt and pepper in.
6. To cook the eggs, push the hash around and create two wells. Add a bit of butter to each well to help the eggs fry and prevent sticking.
7. Crack an egg into each well and cook to your preference.
8. Serve immediately & enjoy!

Chef Spotlight

Chef Kim is our Director of Culinary Strategic Projects. Diagnosed with Celiac's disease in 2013, she has a passion for developing gluten free recipes that are just as delicious as the traditional ones and educating others about the disease. She is also a talented photographer and has taken many of the marketing and food photos for Eurest.

