
Leftover Hash

Total time: 30 min Yield: 4 Servings

Ingredients

1 1/2 cup purple Okinawan sweet potatoes (peeled and cubed)
1 1/2 cup Yukon gold potatoes (peeled and cubed)
3 Tbsp canola oil
1 sweet onion (large diced)
1 1/2 cup kabocha squash (skin-on, cubed, raw)
2 cup corned beef, ham or turkey (cooked and diced)
1 Tbsp paprika
1 tsp garlic salt
1 tsp granulated garlic
black pepper (to taste)
4 green onions (sliced into 2" long pieces)
1 cup baby spinach (packed)
parmesan cheese (optional)

Prep Time: 10 min Cooking Time: 20 min Total Time: 30 min

Instructions

Boil the Okinawan sweet potatoes and Yukon gold potatoes in water for 5 to 6 minutes or until tender; strain and set aside.

While the potatoes cook, coat the bottom of a large covered skillet with canola oil. Add the Maui onions and saute for 3 minutes, or until the onions start to look translucent, then add in the kabocha squash.

Continue to cook; if the veggies start to stick, drizzle in plain water. When the squash starts to soften, add in the meat and strained potatoes.

Season with paprika, garlic salt, granulated garlic and black pepper to taste, then add the green onion and cook for 3 more minutes. Add in a dab of water if your hash is sticking to the pan. When the potatoes and squash are fork tender, remove from heat and fold in the spinach. Sprinkle with Parmesan cheese, if desired, and serve with a mimosa, beer or iced tea.

Suggested Beverage Pairing: Sierra Nevada Pale Ale

Recipe brought to you by:

Chef Michi Holland