



Sausage Potato Hash | Hearty Gluten-Free Breakfast Skillet

directions

1. In a heavy skillet heat olive oil over medium high heat. Add chopped onions and red bell peppers. Sauté until slightly softened.
2. Stir in garlic and cubed potatoes, cooking until garlic is softened.
3. Add cooked, crumbled and drained Swaggerty's Farm sausage to the skillet with the other ingredients. Sauté until all ingredients are hot. Sprinkle with fresh chopped parsley if desired. Place skillet with hash in warm oven while preparing the eggs.
4. In a nonstick skillet cook 4 sunny side up eggs or scramble 4 eggs.
5. Evenly divide sausage hash between 4 plates and top with eggs. Serve immediately.

4 <i>servings</i>	10 min. <i>prep time</i>	15 min. <i>cook time</i>
ingredients <i>½ lb Swaggerty's Farm Roll sausage, cooked, crumbled, and drained</i> <i>Olive oil</i> <i>1 lb new potatoes, cooked in water until softened and cut into cubes</i> <i>½ red bell pepper, chopped</i> <i>½ medium onion, chopped</i> <i>2 cloves garlic, minced</i> <i>4 eggs</i> <i>Salt & black pepper</i> <i>Optional: Fresh chopped parsley or cilantro</i>		

To Serve

n/a

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