

SWEET POTATO HASH WITH EGG

YIELD: 56 servings

INGREDIENTS:

Extra virgin olive oil
Breakfast sausage, bulk
Sweet potato, thinly sliced into 1/2 moons
Red onion, large, thinly sliced
Chili powder
Cumin
Red Gold Diced Tomatoes with Green Chillies, drained
Fresh Cilantro, chopped
Flat-leaf parsley, fresh, chopped
Extra-sharp cheddar cheese, shredded
Butter, unsalted
Eggs, large
Salt and black pepper, to taste

AMOUNT (WT.):

$\frac{3}{4}$ cup
3.5 lbs
7 each
7 each
3 Tablespoons
2 Tablespoons
4-28 oz cans
 $1\frac{1}{4}$ cups
3.5 cups
7 cups
1 stick
28 each

METHOD OF PREPARATION:

1. Preheat a large pot over medium high heat with the olive oil.
2. Add the sausage and break it up with the back of a wooden spoon into little chunks, brown for 3 minutes.
3. Add the sweet potatoes and $\frac{3}{4}$ of the sliced red onion to the sausage, season with chili powder, cumin, salt and black pepper, stir frequently and cook for 15 to 20 minutes, or until the potatoes are nice and tender.
4. While the hash is cooking, in a large bowl combine the petite diced tomatoes, cilantro and the remaining chopped red onion.
5. Once the hash is cooked, add the chopped parsley, stir to combine and transfer hash to a hotel pan.
6. Sprinkle with the cheese and immediately cover with aluminum foil.
7. Working in batches, heat a large non-stick skillet over high heat and add the butter. Once the butter has melted, crack each of the eggs into the skillet, season with a little salt and pepper and fry to desired doneness. Eggs can be scrambled as well.
8. Transfer the fried eggs to the top of the hash, sprinkle with the tomato salsa and serve.



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