

GREEN CHILI BREAKFAST HASH

Yield: 4

Prep Time: 15 minutes

Cook Time: 25 minutes

INGREDIENTS:

4 Tbsp **Hatch Chile Infused Olive Oil**

2 Russet Potatoes, chopped

2 tsp **Chipotle Lime Rub & Seasoning**

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2 tsp **Pineapple Habanero Balsamic Vinegar**

1 ½ tsp **Chili Verde Flake Sea Salt**

2 Anaheim Peppers, chopped

4 Slices Turkey Breast, Diced

1 Cup Pepper Jack Cheese, grate

4-6 Eggs

¼ Cup Green Onions, sliced

1 Avocado, sliced

½ Cup Chopped Tomatoes

INSTRUCTIONS:

1. In a large cast iron skillet over medium high heat add the olive oil. Once shimmering add potatoes to pan and season with rub, vinegar, and 1 tsp salt. Cook stirring occasionally, for 10-12 minutes until potatoes are fork tender and have started to crisp.
2. Add the peppers, turkey, and ½ tsp salt and cook until peppers are soft, about 4-5 minutes.
3. Lower heat to medium. Sprinkle cheese over hash then make wells in hash with a spoon for the eggs. Crack eggs into the wells, cover pan and cook until egg whites are set 3-4 minutes.
4. Serve hash with green onions, avocado slices, and tomatoes.



All bold items artfully crafted by Olivelle