



ROASTED SWEET POTATO BREAKFAST HASH

This hearty breakfast hash is savory with a hint of seasonal sweetness – serve year-round or as a seasonal LTO.



ON-TREND: CLASSICS WITH A TWIST

INGREDIENTS (5 SERVINGS)

2.5 lb. bag Simplot RoastWorks® Roasted Sweetlings® (10071179024521)

5 oz. Black Beans, drained

1 Cup Simplot RoastWorks® Flame-Roasted Simply Sweet™ Cut Corn (10071179790990)

12 slices Bacon, cooked and diced

2 cups Kale, fried and broken into pieces

6 oz. Feta Cheese

10 each Eggs, fried, 2 per serving

Garnish Pomegranate Seeds, optional

PREPARATION

- Prepare Simplot RoastWorks® Roasted Sweetlings® according to package directions. Cool and slice into quarter-inch coins.
- 2. Place coins into bowl and add black beans, Simplot
 RoastWorks® Flame-Roasted Simply Sweet™ Cut Corn
 and bacon. Fold together gently.
- 3. Place one cup of mixture per serving into a non-stick pan coated with pan release. Sauté 2-3 minutes or until hot.
- 4. While mixture is heating, cook eggs to desired temperature and place onto a warm plate. When mixture is just about ready, fold in ½ cup kale and top with 1/3 ounce Feta cheese. Toss lightly and plate with eggs. Garnish with pomegranate seeds, if desired.