



STEAK AND SWEET POTATO HASH

Use your MOINK boneless ribeyes to create the recipe on the back!

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INGREDIENTS:

- 2 Tbsp. avocado or vegetable oil, divided
- 2 MOiNK boneless ribeyes, cut into 1-inch pieces
- Salt and freshly ground pepper
- 2 large sweet potatoes, peeled and diced
- 1 Gala or Honeycrisp apple, diced
- ½ cup sliced red onion
- 1 Tbsp. chopped fresh rosemary

Instructions:

1. Heat 1 tablespoon of the oil in a large cast-iron skillet over medium-high heat until very hot. Sprinkle the steak pieces with salt and pepper. Add to the skillet and cook 4 to 6 minutes or until browned. Remove the steak from the skillet and set aside.
2. Heat the remaining oil in the skillet over medium heat. Add the sweet potatoes and season with salt and pepper. Cook 8 minutes, stirring frequently, until the potatoes are browned and almost cooked through. Add the apple, red onion, and cook 2 more minutes or until tender. Stir in the steak and serve.

Serves 4

Active time

25 minutes

Total time

25 minutes

