

Kielbasa Hash with Potatoes and Fried Eggs



30-MINUTE SUPPER



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Serves 4

Other types of precooked sausage can be substituted for the kielbasa, if desired.

- 2 tablespoons unsalted butter, divided**
- 1 onion, chopped fine**
- 1 green bell pepper, stemmed, seeded, and cut into ½-inch pieces**
- 1½ pounds Yukon Gold potatoes, peeled, grated, and patted dry**
- 1 pound kielbasa sausage, cut into ½-inch chunks**
- ¾ teaspoon table salt**
- ¼ teaspoon pepper**
- 5 teaspoons minced fresh sage, divided**
- 8 large eggs, divided**

1. Melt 1 tablespoon butter in 12-inch nonstick skillet over medium-high heat. Add onion and bell pepper and cook until softened, about 4 minutes. Stir in potatoes, kielbasa, salt, and pepper and cook, stirring occasionally, until potatoes are lightly browned, about 10 minutes. Stir in 1 tablespoon sage and gently press mixture into even layer. Continue to cook until potatoes are well browned on bottom, 2 to 4 minutes longer.
2. Transfer hash to serving platter. Reduce heat to medium and melt 1½ teaspoons butter in now-empty skillet. Add 4 eggs to skillet and cook, without flipping, until whites are set, 2 to 3 minutes. Divide eggs between 2 plates. Repeat with remaining 1½ teaspoons butter and remaining 4 eggs. Serve eggs with hash, sprinkled with remaining 2 teaspoons sage.