

Sweet Potato and Green Chili Hash

- 1 ½ lb. – Sweet potato, peeled and diced (1/4")
- 1 /4 c. – Red Bell pepper, diced (1/4")
- ½ c. – Green Chili, Roasted, peeled and diced (1/4")
- ¼ c. – Fresh corn kernel
- 2 T. – Green onion, thin sliced
- 2 – Apple wood smoked bacon strips, diced
- ½ t. – Chili powder
- ½ t. – Cumin, ground
- Sea salt and pepper as needed
- ½ t. – oil (canola works well)

Method/Technique:

- After preparation of all vegetables, preheat sauté pan (medium heat) and add bacon, sauté crispy, reserving fat in pan, add oil
- Add sweet potatoes and corn, sauté for 5-6 minutes, browning and continually tossing
- Add bell peppers and toss, add Green chilies, and toss
- Sprinkle chili powder and cumin and mix well
- Sauté mixture for 4-5 more minutes or until all vegetables are tender
- Adjust seasonings with salt and pepper, finish with sliced green onions and serve