

# Our State eats

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## Sweet Potato Hash with Sausage & Eggs

Yield: 4 servings.

- ½ pound fresh ground pork sausage
- 2 medium sweet potatoes, peeled and cut into ½-inch cubes
- 1 medium sweet onion, chopped
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- ½ teaspoon smoked paprika
- ½ teaspoon red pepper flakes
- 1 teaspoon salt
- 4 large eggs
- 2 green onions, sliced (for garnish)

Preheat oven to 400°.

Heat a large, oven-safe skillet over medium heat and add sausage. Break up sausage in pan and cook until thoroughly browned. Remove sausage from skillet and place on paper towels to drain, reserving 2 tablespoons of sausage drippings in pan. Return skillet to the stove and add the sweet potatoes, onions, and peppers. Cook on medium heat, stirring occasionally, until sweet potatoes are fork-tender. Sprinkle paprika, red pepper flakes, and salt over potato mixture and toss. Add the sausage and stir to combine.

Make 4 indentations, then crack the eggs into each space. Place the skillet in the oven and bake until eggs are cooked to preference (5 minutes for over-easy, 10 minutes for medium, and 15 minutes for firm). Remove skillet from oven and garnish with sliced green onions.



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