

Butternut, Potato, Apple and Onion Hash

Chef Jenn Magrey

Ledyard Farmers Market

2 tablespoons olive oil

3 cups butternut squash -peeled and small diced – **LoPresti Farm**

2 cups red potatoes -small diced (peels are fine!) – **Smith Acres**

1 small sweet apple- small dice – **Smith Acres**

1 cup diced onion – **Smith Acres**

1/2 cup diced sweet bell peppers – **LoPresti Farm**

2 tablespoons butter

½ teaspoon garlic powder

½ teaspoon onion powder

2 teaspoons sweet smoked paprika

1 teaspoon kosher salt

Fresh black pepper- to taste

In a large skillet, heat the olive oil over medium heat.

Add the veggies and apple to the pan and mix well. Cover and let cook for 15-18 minutes, stirring occasionally until the veggies are cooked and tender.

Add the seasonings and mix well to incorporate.

Press and smash the cooked veggies together to create a hash consistency. Taste and add more salt and pepper as needed. To brown the hash, add the butter and brown the hash as desired. About another 10 minutes to make the hash crispier and more browned. Just press the hash into the pan and let it sit without stirring.

Serve with eggs, bacon, sausage or any other breakfast meat or even as a side dish to roasted meats!