

Simple Southwestern Sweet Potato Hash



Ingredients:

- 2 medium sweet potatoes, peeled and cut into 1 inch cubes
- 1 medium onion, diced
- 2 cloves garlic, diced
- 1 red bell pepper, chopped
- 1 cup black beans, cooked
- 1 cup corn kernels
- 1 tablespoon olive or canola oil
- 1 1/2 teaspoon chili powder
- 1/4 teaspoon cumin
- 8 eggs

Directions:

1. Preheat oven to 400F.
2. Line a sheet pan with parchment paper. Set aside.
3. Combine sweet potatoes, onion, garlic, bell pepper, beans, corn, oil, and spices in a large bowl.
4. Place sweet potato mixture on prepared pan.
5. Bake 18-20 minutes, stirring halfway through.
6. Remove from oven and carefully create 8 wells in the potato mixture.
7. Crack 8 eggs into the wells. Season eggs as needed with salt and pepper.
8. Bake an additional 8-10 minutes or until eggs are cooked as desired.
9. Serve immediately.

Makes 4 servings.



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