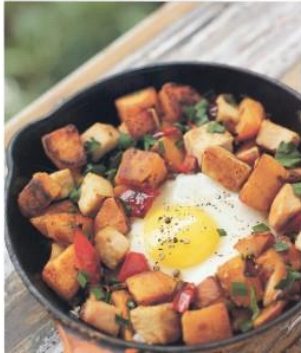


## **North Carolina Sweet Potato Turkey Hash**

*Recipe courtesy of Chef Sara Foster of Foster's Market, Durham, NC for the NC Sweet Potato Commission.*



### *Ingredients*

- 1 large sweet potato, peeled and cut into ¼-inch dice
- 1 tablespoon butter
- 2 tablespoons olive oil, divided
- 1 small red onion, peeled and chopped
- 1 red bell pepper, cored, seeded and diced
- 1 pound skinless, cooked turkey breast, cut into ½-inch dice
- Salt and pepper to taste
- 4 large eggs
- 1 tablespoon chopped, fresh chives
- 1 tablespoon chopped, fresh parsley

### *Instructions*

1. Place sweet potatoes in a saucepan; add enough water to cover by 1 inch; bring to a boil and cook 3 to 4 minutes, until potatoes are just barely tender; drain well and set aside.
2. Heat butter and 1 tablespoon oil in a large skillet over medium-high heat; add onion and red pepper and cook until lightly brown, about 4 to 5 minutes.
3. Add sweet potatoes. Cook, stirring 6 to 7 minutes, until sweet potatoes are crispy. Add remaining oil and turkey; season with salt and pepper and cook for 1 to 2 minutes.
4. Make 4 holes (3-inches each) in hash and break an egg into each hole. Reduce heat to low, cover and cook 4 to 5 minutes until eggs are cooked to desired degree of doneness.
5. Sprinkle with chives, parsley and additional salt and pepper if desired. Serve immediately.

**Number of servings (yield): 4**