



HARVEST OF THE MONTH

NOVEMBER 2020

RECIPE

ROSEMARY BREAKFAST HASH

These make a delicious breakfast. Make extra, freeze and reheat for a quick breakfast!



Step	Instructions
1	Preheat a medium skillet over high heat with Olive Oil for about 20 seconds
2	Add diced potatoes. Stir to coat with olive oil. Cook for 2 minutes.
3	Add Bell Pepper, Onion and Ham to the pan and stir to combine.
4	Add Paprika, Thyme, Rosemary, Salt and Pepper. Mix to coat the ingredients.
5	Reduce heat to medium and cook until potatoes are fork tender. About 15-20 min.
6	Serve with Egg cooked to your liking for hearty meal.

Qty	Ingredient
8-10	Diced Red Potatoes, skin on
½ c	Chopped Red Bell Pepper
¼ c	Diced onion
1 tsp	Paprika
½ tsp	Salt
½ tsp	Black Pepper
1 tsp	Thyme
1 T	Rosemary Leaves
1 ½ tsp	Olive Oil
½ c	Diced Ham



Tasty

