



Potato and Spinach Hash

Ingredients

- 1 pound potatoes, boiled until tender, small dice
- ½ red pepper, small dice
- ½ red onion, small dice
- 1 tablespoon scallions, sliced
- ½ pound spinach
- 2 tablespoons [Fustini's Garlic Olive Oil](#)
- 1 tablespoon [Fustini's Sicilian Lemon Vinegar](#)
- Kosher salt as needed

Directions

Step 1.

Gather all mise en place. In a large frying pan add Fustini's garlic oil over medium-high heat. Once heated, add potatoes and begin to brown. Once color has developed add red peppers and onions and continue to cook. Add spinach and Fustini's Sicilian lemon vinegar and wilt. Add scallions and continue to cook for an additional minute. Season with kosher salt and reserve hot for service.