



Sweet Potato Breakfast Hash

Ingredients

- 2 sweet potatoes peeled and cubed
- 2 Yukon gold potatoes cubed
- 1 cup cherry tomatoes
- 1/2 red onion diced
- 1 garlic clove minced
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 slices bacon chopped
- 4 to 6 large eggs
- green onions for topping
- hot sauce for topping

Sharon's Hint

Adapted from "How Sweet Eats"

Directions

Step 1.

Preheat the oven to 425 degrees F. Place the potatoes, tomatoes, onions and garlic on a baking sheet. Drizzle on the olive oil, salt and pepper and toss well. Add in the bacon - scatter the pieces all over the sheet. Roast for 25 to 30 minutes, tossing once during cook time. You want the bacon to be crisp and the potatoes to be golden and softening. Cook a little longer if needed! Once the bacon is crisp and potatoes are cooked, add the eggs directing on top of the sheet. Stick the pan back in the oven and bake anywhere from 5 to 12 minutes - depending on how cooked you'd like your yolks! Remove the pan from the oven and serve the potatoes and eggs immediately. Top with sliced green onions and hot sauce!