



Mexican Breakfast Hash



Ingredients:

- 4 slices bacon or ½ pound chorizo
- 4 cups diced potatoes, scrubbed clean (about 4 medium size potatoes)
- 2 TBLSs olive oil, divided
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1 tsp cumin
- ¼ tsp salt
- ½ cup red or white onion, chopped
- 1 cup chopped peppers, (sweet seeded jalapeños, but bell pepper works as well)
- 4 eggs

Method:

1. Carefully slice the bacon into small pieces. Heat your skillet to medium heat and cook bacon until crisp, approximately 4 minutes, stirring often. When bacon is crisp remove from skillet and place on a paper towel.
2. Drain off the bacon grease, reserving about 1 TBLS of the grease in the skillet.
3. Toss the potatoes in a large plastic bag or bowl and toss with one TBLS of olive oil, coat well. Toss the potatoes in the spices until evenly coated.
4. Add the potatoes to the skillet in an even layer. Fry the potatoes at least 5 minutes, without stirring. Stir occasionally and cook about 10 minutes until they are fork tender.
5. Add the peppers and onions and the last TBLS of olive oil if needed, cook, stirring occasionally until tender. This should take 5-7 minutes.
6. Make four wells in the hash and carefully crack an egg in each one. Cook until the eggs have set to your liking.

Notes

Garnish with salsa, sour cream, avocado and green onion if desired.