

# Southwestern Hash

MAKES 4 SERVINGS

## Ingredients:

- 1 pound small red potatoes, cut into ½-inch cubes
- 1 tablespoon olive oil
- 1 small onion, diced
- 1 green pepper diced
- 3 cloves garlic, minced
- 2 tablespoons taco seasoning
- 1 (15-ounce) can diced tomatoes, drained and rinsed
- 1 (15-ounce) can black beans, drained and rinsed
- 1/3 cup chopped fresh cilantro leaves
- 4 eggs

## Preparation:

1. Place the potatoes in a large non-stick skillet. Cover with water, bring to a boil, and cook until the potatoes are tender, about 5 minutes. Drain and set potatoes aside.
2. Dry the skillet with a paper towel. Add the oil and heat over a medium-high heat.
3. Add the onions and peppers and cook until vegetables have softened, about 6 minutes.
4. Stir in the potatoes, garlic, and taco seasoning.
5. Add the tomatoes and beans and simmer for 5 minutes or until heated through.
6. Stir in cilantro.
7. Transfer the hash onto serving plates. With the heat off, wipe out the pan again. Spray it with cooking spray, turn heat to medium-low and cook the eggs, sunny-side up, or over-easy.
8. Put an egg on top of each mound of hash. Serve with hot sauce.



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