

Sweet Potato Hash

Ingredients:

3 large sweet potatoes cubed
1 quart mushrooms, sliced
1/2 large white onion
1 cup dried, sweet cranberries
1 apple cubed
1/2 cup feta cheese
6 large eggs

Directions:

Bring water to boil in large sauce pot and par boil the sweet potatoes. Drain the sweet potatoes and set aside. In large skillet, sauté chopped onions in butter until soft and toss in sweet potatoes. Spread the potatoes evenly over pan and let cook, turning occasionally.

In separate skillet sauté onions in butter or olive oil, season with salt and pepper.

When the potatoes are brown and crispy pour onto a large platter, layer the mushrooms on top. Sprinkle the apples, cranberries and feta cheese on top.

Reheat large skillet and melt butter to cook eggs sunny-side-up. Pour over top of sweet potato hash and serve immediately.