

# BC POTATO HASH WITH BACON AND OVER-MEDIUM EGGS



*Yields:*  
5 servings

## INGREDIENTS

### For BC Potato Hash with Bacon

4 tbsp	Canola Oil	60 ml
1 tbsp	BC Butter	15 ml
2 lbs	BC Yellow Fingerling Potatoes, washed and diced small	900 g
2	BC Bell Peppers, diced small	2
Dash	Coarse Salt and Pepper	Dash
10 oz	BC Bacon, cooked and chopped	300 g
¼ cup	BC Green Onions, chopped	60 ml
1 cup	BC Cheddar Cheese, grated	250 ml

### For Over-Medium Eggs

5 tsp	BC Butter (or Oil)	25 ml
5	Large BC Eggs	5
Dash	Kosher Salt	Dash
Dash	Black Pepper	Dash

## DIRECTIONS

### For BC Potato Hash with Bacon

1. In a non-stick or cast-iron pan, heat the canola oil and BC Butter over medium heat.
2. Add BC Yellow Fingerling Potatoes and sauté until golden brown (about 12 minutes).
3. Add BC Bell Peppers and salt and pepper. Continue to sauté until vegetables are tender.
4. Add BC Bacon and Green Onion and toss one more time.
5. Remove from heat. Divide the hash mixture into 5 bowls.
6. Sprinkle each bowl of hash with ⅓ of the BC Cheddar Cheese. Top each bowl with Over-Medium Eggs.

### For Over-Medium Eggs

1. In a small, non-stick pan, melt the BC Butter (or heat oil) over medium heat.
2. Crack the BC Eggs into the pan. Cook for 3 minutes, or until whites are set. Flip and cook for 1 minute more, until the yolks are slightly set. Remove the eggs from the pan and season with salt and pepper.

