

Anne's Go-to Garden Recipe: Sweet Potato Hash

Serves 8, approximately 20 minutes

Ingredients

- 2 teaspoons kosher salt
- 2 teaspoons smoked paprika
- 3 cloves garlic, minced
- 1 teaspoon chili powder
- 1/4 teaspoon dried rosemary, crushed (if available)
- 4 medium sweet potatoes, peeled and cubed
- 2 tablespoons olive oil
- 2 medium red and/or yellow sweet peppers, chopped
- 1/2 large, sweet onion, thinly sliced
- 2 tablespoons minced fresh thyme
- Olive oil

Instructions

1. Add the oil to a skillet and when it's hot, add the sweet potato cubes. Cover and cook over medium heat for about 10 minutes or until soft enough to pierce with a fork
2. Add all the remaining ingredients, stir, and cook uncovered until tender and golden brown (about 10 to 15 minutes).
3. Serve immediately or keep leftovers in an airtight container in the fridge for 3 to 5 days.