



Sweet Potato Hash

Prep Time: 30 min.
Cook Time: 15-20 min.
Servings: 4

INGREDIENTS

- 3 Tablespoons olive oil, divided
- 1/2 large onion, chopped
- 1 bell pepper, chopped
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 2 large sweet potatoes, grated or cut into 1/2-inch dice
- 1 teaspoon paprika

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Heat 1 Tablespoon oil in a large skillet over medium-high heat.
2. Add onion and bell pepper. Cook until tender and lightly golden, about 5 minutes.
3. Stir in garlic, salt and pepper, and cook 1 more minute.
4. Add the remaining 2 Tablespoons oil to the skillet. Add the sweet potatoes. Cook in a single layer, stirring occasionally on medium heat until they are tender, golden, and crisp, about 10-15 minutes. (Shredded potatoes may cook in less time).
5. Sprinkle with paprika. Taste and adjust the seasoning. Enjoy!



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