


ROASTED VEGETABLE HASH WITH EGGS & CHIVES

By: Shannon Kinsella

Yield: 4 servings

PREP TIME: 15 MINUTES
COOKING TIME: 45 MINUTES

INGREDIENTS

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- 2 large peeled beets, peeled, cut into ½-inch dice
 - 2 large sweet potatoes, peeled, cut into a ½-inch dice
 - 1 pound Brussels sprouts, cleaned and quartered
 - 2 tablespoons olive oil
 - 1 small red onion, thinly sliced
 - 8 slices bacon, chopped
 - 2 tablespoons fresh chopped chives, divided
 - 4 large eggs, fried or poached

INSTRUCTIONS

- 01** Heat oven to 400 degrees F.
- 02** Toss beets, sweet potatoes, and Brussels sprouts with olive oil. Roast on two large parchment lined baking sheets, stirring once after 15 minutes, cook until golden, 30-35 minutes.
- 03** Meanwhile cook the bacon until crisp. Add the onion, cooking until it caramelizes; about 10 minutes. Stir in roasted vegetable mixture and 1 1/2 tablespoons of chives. Keep warm.
- 04** Poach or fry eggs. Divide roasted vegetables among 4 plates. Top with eggs and sprinkle with remaining chives.

TIPS

- Substitute butternut squash for sweet potatoes if you like.
- Make the hash without the eggs and serve as a side dish with roasted chicken.
- Or toss warm roasted vegetables with greens for a quick salad.
- Don't have chives? Use cilantro or parsley.