Avocado & Potato Hash with Sunny Side Eggs



Ingredients:

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| 1 tbsp | Extra virgin Olive oil |
| 4-5 | Medium Mozart potatoes (red skin with yellow flesh), peeled and medium diced |
| ½ cup | White onions, small diced |
| Pinch | Crushed red pepper flakes |
| 2 | Avocados, large, diced medium |
| 1 tsp | Fresh lemon juice |
| 1 tbsp | Fresh parsley |
| 1 tsp | Kosher salt |
| 8 | Phil’s Fresh Large DHA Omega-3 Eggs |
| 3 tbsp | Unsalted butter |
| Radishes, thinly sliced, hold in ice water to crisp | ¼ cup |
| Microgreens to garnish |  |

Directions:

1. In a large saute pan, heat oil and add potatoes. Cook over medium heat stirring occasionally for 8-9 minutes
2. Add onions, red pepper flakes, and avocados. Continue to cook for another 6-7 minutes until potatoes are tender
3. Add lemon juice, parsley, and salt
4. In another large saute pan, cook eggs sunny side up in butter, season with salt and pepper
5. Divide potato hash and avocado among four plates or shallow bowls, and top each portion with two eggs. Garnish with radishes and microgreens.