

# Sweet Potato & Collard Green Hash

*with Sunny Side-Up Eggs, Molasses Butter & Biscuits*

There's nothing like breakfast for dinner. And chefs, this one's about as gourmet and filling as they come. We're making our sweet potato and collard green hash in three steps. First, we're roasting the sweet potatoes. Then we're tossing them with collard greens stewed in apple cider vinegar and spices. Finally, we're topping it all off with sunny side-up eggs and biscuits. (To ensure perfect, fluffy biscuits, be sure not to over-mix your batter!) For a special touch, we're making molasses butter—a delicious combination of melted butter, apple cider vinegar and molasses. It perfectly complements the dish, adding tart, sweet depth.



## Ingredients

- 2 Eggs
- ¾ Cup Buttermilk Biscuit Mix
- 3 Cloves Garlic
- 1 Bunch Collard Greens
- 1 Pound Sweet Potatoes
- 1 Red Onion

## Knick Knacks

- 2 Tablespoons Apple Cider Vinegar
- 2 Tablespoons Butter
- 1 Tablespoon Molasses
- 2 Teaspoons Hash Spice Blend  
(Smoked Paprika & Ground Cayenne Pepper)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min





1



### Make the biscuits:

Preheat the oven to 450°F. Lightly oil a sheet pan. In a bowl, combine the **biscuit mix** and  $\frac{1}{4}$  **cup of cold water**; season with salt and pepper. Stir until just combined. On a clean work surface, divide the dough into 4 equal-sized portions. Using damp hands, form the portions into rounds. Transfer to the oiled sheet pan; bake 10 to 12 minutes, or until golden brown. Remove from the oven; transfer to a plate, leaving the oven on. Carefully wipe off the sheet pan.

2



### Prepare the ingredients:

While the biscuits bake, wash and dry the fresh produce. Peel and large dice the sweet potatoes. Peel, halve and thinly slice the onion. Peel and thinly slice the garlic. Remove and discard the collard green stems; roughly chop the leaves.

3



### Roast the sweet potatoes:

Place the **sweet potatoes** on the sheet pan used to bake the biscuits. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

4



### Cook the vegetables:

While the sweet potatoes roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **onion** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **collard greens**,  $\frac{3}{4}$  of the **vinegar** and  $\frac{1}{2}$  **cup of water**. Cook, stirring occasionally, 7 to 9 minutes, or until the liquid has evaporated; season with salt and pepper to taste. Transfer to a large bowl. Wipe out the pan.

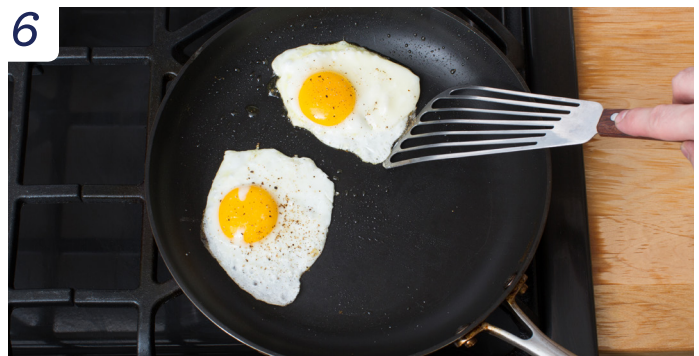
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### Make the molasses butter:

While the sweet potatoes continue to roast, in the pan used to cook the vegetables, combine the **butter**, **molasses** and **remaining vinegar**; season with salt and pepper. Cook on medium, stirring occasionally and swirling the pan, 2 to 3 minutes, or until the mixture is bubbling and thoroughly combined. Transfer to a small bowl. Carefully rinse and wipe out the pan.

6



### Cook the eggs & serve your dish:

In the same pan, heat 2 teaspoons of olive oil on medium until hot. Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 1 to 3 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Remove from heat. Add the **roasted sweet potatoes** to the bowl of **cooked vegetables**; toss to combine. Divide between 2 dishes. Top with the **molasses butter** and **cooked eggs**. Serve with the **biscuits**. Enjoy!