

DINNERLY

Breakfast Sausage & Potato Hash

with Baked Eggs



2 Servings

WHAT WE SEND

- 4 (½ lb) russet potatoes
- ¼ oz Italian seasoning
- 1 red onion
- 1 bell pepper
- ½ lb pkg country-style sausage

WHAT YOU NEED

- olive oil
- kosher salt
- 4 large eggs ³

TOOLS

- rimmed baking sheet

ALLERGENS

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Roast Potatoes

Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes**, then cut into ½-inch pieces. On a rimmed baking sheet, toss with **3 tablespoons oil**, **1 tablespoon Italian seasoning**, and **a generous pinch of salt**. Roast on upper oven rack until just beginning to soften, 20 minutes.



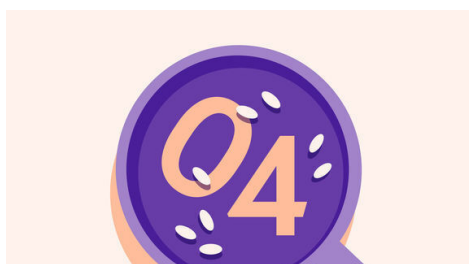
2. Prep veggies

While **potatoes** roast, halve **onions**, then cut into ½-inch thick wedges. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. In a medium bowl, toss onions and peppers with **1 tablespoon oil** and season with **salt** and **pepper**.



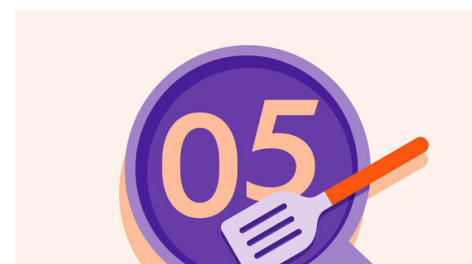
3. Add peppers & onions

Once **potatoes** have roasted for 20 minutes, add **onions and peppers** to baking sheet and stir to combine. Return to upper oven rack. Roast until veggies are crisp-tender, about 10 minutes (watch closely as ovens vary).



4. Roast sausage

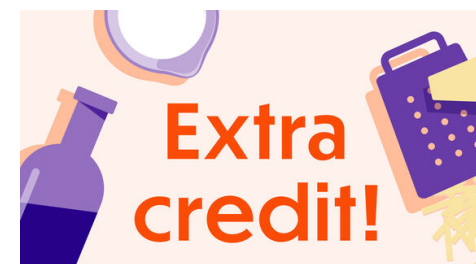
Remove baking sheet from oven. Crumble **sausage** over top of **veggies**; lightly drizzle with **oil**. Return to upper oven rack to roast until sausage begins to brown, about 8 minutes.



5. Finish & serve

Remove **hash** from oven. Make 4 spaces or wells and crack **1 large egg** into each well. Season eggs with **salt** and **pepper**.

Return **sausage potato hash** to upper oven rack and bake until **egg whites** are just set and **yolks** are still runny, 2–5 minutes. Enjoy!



6.