

# DINNERLY



## Skillet Sausage Potato-Cheddar Hash with Baked Eggs



30min



2 Servings

What isn't to love about this dish? Repeat after us: potato-cheddar hash with pork sausage, peppers, onions, scallions, and baked eggs. Tell us your mouth didn't just water by imagining that first bite of a crispy, cheesy tater—we bet you can't! To make this brunch an even bigger home-run, we added a drizzle of our fan favorite Buffalo sauce. We've got you covered!

## WHAT WE SEND

- 2 (½ lb) russet potatoes
- 1 bell pepper
- 1 yellow onion
- 2 scallions
- ½ lb pkg country-style sausage
- ¼ oz granulated garlic
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 2 (1 oz) Buffalo sauce

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 3-4 large eggs <sup>3</sup>

## TOOLS

- microwave
- large ovenproof skillet

## ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 480kcal, Fat 27g, Carbs 31g, Protein 29g



### 1. Prep potatoes & veggies

Preheat oven to 400°F with a rack in the center. Scrub **potatoes**; cut into ½-inch pieces. Microwave in a bowl covered with a damp paper towel until just softened, 3–5 minutes.

Meanwhile, halve **pepper**, discard stem and seeds, and cut into ½-inch pieces. Thinly slice **half of the onion** (save rest for own use). Trim ends from **scallions** and thinly slice, keeping dark greens separate.



### 2. Cook sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until starting to brown, 2–4 minutes. Use a slotted spoon to transfer sausage to a paper towel-lined plate. Reserve **oil** in skillet for step 3.



### 3. Cook veggies

To same skillet, add **potatoes, peppers, and onions**. Cook, stirring occasionally, until potatoes are browned and peppers and onions are softened, 8–10 minutes. Season to taste with **salt** and **pepper**. Stir in ½ **teaspoon granulated garlic** and **scallion whites and light greens**; cook until fragrant, 30 seconds more. Return **sausage** to skillet.



### 4. Bake eggs & serve

Make 3–4 wells in **veggie mixture** (depending on how many eggs you're using). Sprinkle **all of the cheese** over top and crack **1 large egg** into each well. Bake on center oven rack until egg whites are set and cheese is melted, 10–15 minutes.

Serve **sausage potato-cheddar hash** garnished with **scallion dark greens** and a **drizzle of Buffalo sauce**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!