



Smoked Sausage Hash

Ingredients:

1 pack smoked link sausage,
sliced into rounds
1 large onion, chopped
4 medium potatoes, chopped into 1/2" cubes
3 large carrots, chopped into 1/2" cubes
salt & pepper
1/4 cup chopped sweet pepper, optional
1/2 tsp red pepper flakes, optional



Instructions:

In a large non-stick pot, skillet, or braiser (make sure it has a lid), add the sausage only and cook on medium heat while prepping the vegetables.

First, cut the onion and add it to the pot with the sausage. Next, cut the carrot and add it to the pot with the lid on, cooking for 5 minutes.

While waiting, chop the potatoes. When the carrot timer goes off, add the potatoes and peppers. Place the lid on and cook on medium-low for 5 minutes.

Open and stir, then put the lid back on and cook for another 5 minutes. When the potatoes have been in for a total of 10 minutes with the lid on, the hash is ready to serve. Enjoy with summer vegetables and cornbread!