

# Breakfast Potato Hash

By: Chef Will Coleman | October 7, 2017 | [chefwillcoleman.com](http://chefwillcoleman.com) | Episode One- 'Will's Fit & Full Kitchen'



Serves 5 People | 10 minutes- prep time | 25 minutes- cooking time | 35 minutes- total time

## What you need:

½ pound center cut bacon, sliced

1 red pepper, diced

1 medium onion, diced

1 pound frozen potatoes

Salt and pepper

1 cup monetary jack, grated

4 eggs

½ cup Green onions, sliced

## **How to make it:**

Preheat the oven to 400 Degrees F.

Heat an oven-safe pan over medium heat on the stove. Add in your bacon and cook for five minutes.

Add in your onions and peppers and cook for another five minutes or until your vegetables begin to become tender and your bacon is developed a crispy texture.

Add in your frozen diced potatoes directly into the pan and stir together with the bacon and vegetables. Now, go ahead and season with salt and pepper.

Cook for another 5-10 minutes or until the potatoes begin to develop a golden brown color, bacon is crispy, and the vegetables are tender.

Once finished cooking, remove it from the heat. Sprinkle the grated cheese and crack your eggs on top of the hash, being sure they are at least 2 inches away from one another.

Bake for 5-10 minutes or until the eggs are cooked to your preference.