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Farmhouse Hash with Pot-Poached Eggs

Prep Cook Time: 30 minutes

SERVES 4

Ingredients:

1 tablespoon canola oil
½ medium yellow onion, diced
1 carrot, diced
2 stalks celery, diced
½ pound sweet Italian sausage
1 teaspoon paprika
2 large red potatoes, small diced
1 teaspoon chopped garlic
½ teaspoon red pepper flakes
1 teaspoon white vinegar
4 eggs
Salt & pepper

Steps

1. Heat the oil in a large skillet over medium heat. Add onions, carrots, celery, potatoes, sausage, paprika, garlic, red pepper flakes and salt and pepper to taste. Sauté stirring frequently, until the potatoes and carrots are tender, and the sausage is cooked through, about 12 minutes.
2. Bring a medium pot of water to a simmer over low heat and add vinegar. Crack an egg into a small bowl and carefully slide it into the simmering water. Quickly repeat with remaining eggs. Using a slotted spoon, carefully corral the white of each egg around its yolk. Poach the eggs until the whites are firm, or to the desired degree of doneness, about 3 to 5 minutes.
3. Divide the hash among 4 serving plates and top the hash with a packed egg. Season with salt and pepper to taste and serve.