

# Breakfast for Dinner!

July 27, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



I absolutely love breakfast foods anytime of the day! No need to eat breakfast just in the mornings, my potato hash recipe is great for any meal as a main or side. Today we're doing breakfast for dinner and you can use almost any veggies or meats from the fridge. With all the variations to this recipe, I'm certain you will have your own delicious version! Let's get cooking...

Serves: 2-3 Total Time: 20 minutes

- 6 ounces red potatoes – diced
- 1/4 tsp dried oregano
- 1/4 tsp smoked paprika
- 3 large eggs

- 1/2 red pepper – diced
- 1 scallion - thinly sliced
- 1/4 red onion – thinly sliced
- 1 tbsp fresh cilantro or parsley – finely chopped
- 1/4 cup water

In a nonstick skillet, add just a little oil to cover bottom, turn to medium high heat. Take your diced potatoes and carefully place in skillet. Season with salt and pepper toss well. Grab a lid and water, add water and immediately and cover. Cook for 10 minutes. Uncover and toss, add in onions, scallion and pepper and dried herbs. Mix well and sauté for another 5 minutes. With this recipe you can add in any hot peppers, veggies like broccoli, asparagus, chopped spinach or kale. You can even use sweet potatoes or a mix of both. Meats like chorizo or bacon, even ham or turkey. You would sauté the meats first, fish out and then add in potatoes. I love eating this topped with a fried egg, the yolk creates a sauce for these delicious potatoes. Dinner for breakfast is always a win but you can eat this as a side dish to a great seared steak or chicken. However you choose, I'm sure it will be delicious! Serve hot and enjoy!