

Rutabaga Hash

INGREDIENTS

- 1 package 5280 Meat Italian Sausage
- ½ Large rutabaga, diced
- ½ large sweet potato, diced
- 1 yellow onion, diced
- 1 Fuji apple, diced
- 1TSP Sea Salt
- 1TSP Italian Zest seasoning
- 2TBS Butter
- 4 Eggs

1. Preheat oven to 400°F.
2. Brown sausage in a skillet over medium heat, transfer to bowl and set aside.
3. In same pan, melt butter and sauté veggies and apple with sea salt until translucent.
4. Add back the sausage and mix until well combined.
5. Crack eggs over top of skillet and back for 12-15 minutes or until eggs cooked to desired consistency.
6. Top with Italian seasoning.