 

**One Pan Veggie Potato Breakfast Hash**

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**Description:** This One Pan Veggie Potato Breakfast Hash is a quick and hearty way to start your day. This dish features crispy russet potatoes, and is naturally gluten free and vegetarian!

**Recipe by:** Liz Ingraham

**Website Link:** <https://pumpkinandpeanutbutter.com/2018/01/15/one-pan-veggie-potato-breakfast-hash/>

**Prep Time:** 15 minutes

**Cook Time:** 32-33 minutes

**Ready Time:** 47-48 minutes

**Potato Type:** Russet potatoes

**Serves:** 4-6

**Prep Method:** Baked

**Course:** Breakfast

**Ingredients**

* 3 large russet potatoes, washed and chopped into 1'' cubes
* 1 red onion, chopped into 1'' long slices
* 1 red pepper, chopped into 1'' pieces
* 1 large zucchini, sliced
* 2 Tablespoons extra virgin olive oil
* 1 teaspoon garlic powder
* 5-6 pasture raised eggs
* 1 avocado, diced
* Garnish: fresh cilantro leaves
* Salt and pepper, to taste

**Preparation**

1. Preheat the oven to 400°F. Chop russet potatoes and vegetables (red pepper, zucchini, and red onion). Spread over a large baking sheet.
2. Drizzle potatoes and vegetables with 2 Tablespoons of extra virgin olive oil and sprinkle with garlic powder, salt, and pepper. Toss to coat. Bake for 25 minutes.
3. After 25 minutes, take baking sheet out of the oven. Use a spatula to make "wells" for the eggs scattered around your hash. Drizzle each "well" with a small amount of olive oil. Crack an egg into each "well".
4. Place baking sheet back into the oven carefully. Bake for an additional 7-8 minutes, or until eggs have reached your preferred consistency. Remove sheet pan from oven.
5. Diced up one avocado and sprinkle pieces across the vegetable potato has. Garnish with fresh cilantro leaves and any desired salt and pepper (optional). Enjoy!