**Southwest Breakfast Hash – Multi Cooker Recipe**

**A plate of food on a table

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**Description:** Diced potatoes along with black beans, corn, chilies, tomatoes and onions, a great accompaniment to eggs of any style.

**Servings:** 6 (5-ounce portions)

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

**Total Time:** 25 minutes

**Potato Type:** White Potatoes

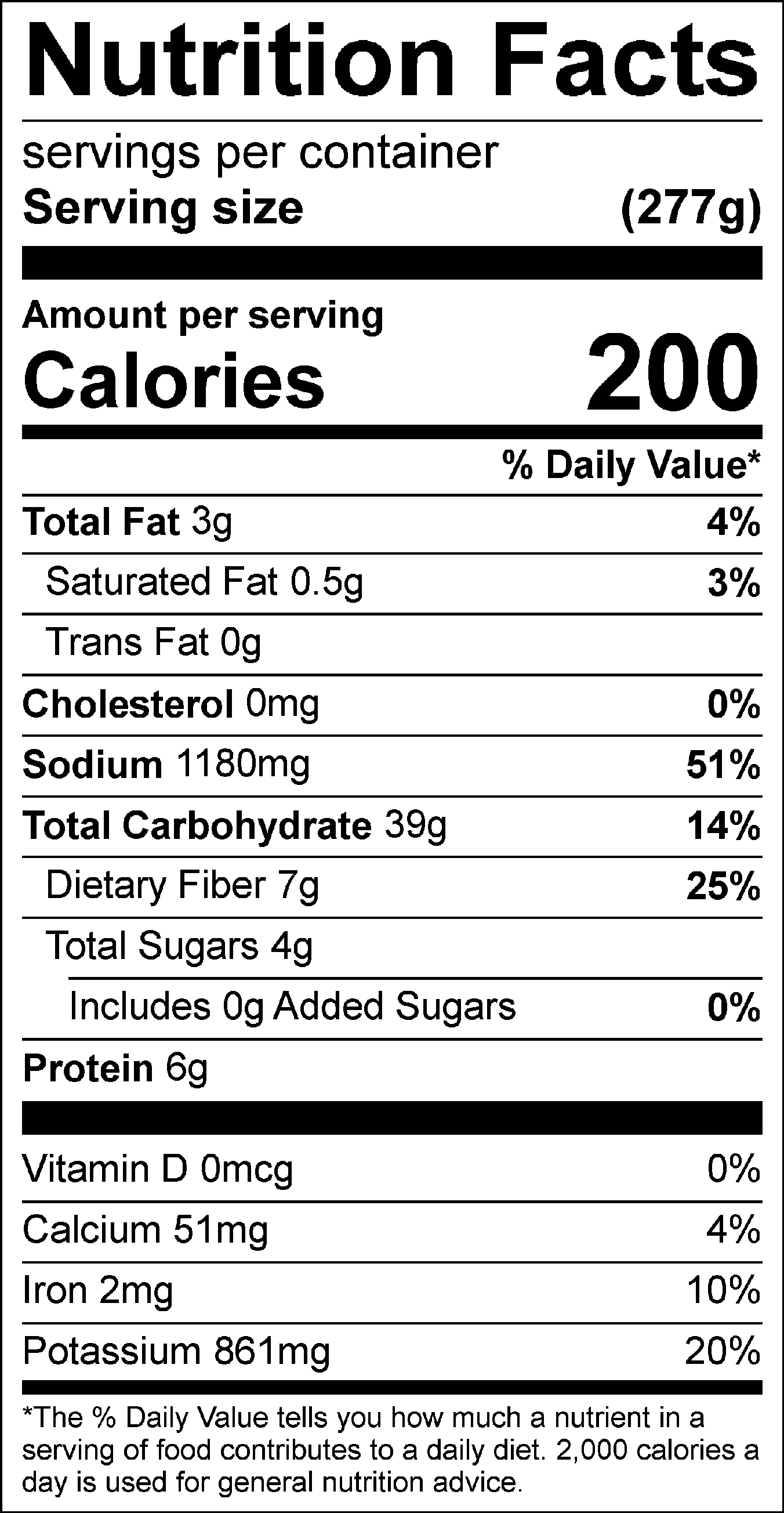
**Course:** Side Dish, Breakfast, Lunch, Brunch, Dinner

**Ingredients**

* 1 tablespoon Olive Oil
* 2 pounds White potatoes, diced 1” inch thick
* 1 cup Red Onions, diced ¼” inch
* 2 tablespoons Fresh Garlic, chopped
* ¾ cup Diced Tomatoes and Chilies, canned
* 1/2 cup Chicken Stock
* 2 teaspoons Ground Cumin
* ¾ cup Frozen Corn Kernels
* ¾ cup Black Beans, canned, drained and rinsed
* 2 teaspoons Fresh Lime Juice
* 1 tablespoon Kosher Salt
* 2 teaspoons Freshly Ground Black Pepper

**Preparation**

1. Turn the multicooker to sauté mode, add the olive oil and sauté Potatoes for 5 to 7 minutes or until they are slightly golden on all sides. Remove the potatoes and set aside.
2. Add the red onions, garlic, and canned tomatoes with green chilies to the multicooker on sauté mode. Cook the vegetables for 2-3 minutes until the onions are translucent.
3. Add the potatoes, chicken stock, cumin, and corn. Turn off sauté mode.
4. Place the lid on the multicooker and set the timer for 5 minutes at high pressure. Allow for a natural release of pressure for 2 minutes then manually release the pressure. Carefully removed the lid.
5. Stir in the black beans and adjust the seasoning with the lime juice, salt, and pepper.
6. Serve with eggs or in a breakfast burrito.



Vitamin C: 20.11mg