

Sheet Pan Sweet Potato Hash for Hearty Breakfast

Saleha · 05/11/2021



Prep Time

55 minutes

Difficulty

Easy

Servings

4

Description

By using this simple recipe, it's easy to make Sheet pan Sweet Potato hash. It is an easy side dish for dinner, meaning you can have the food on plates before hungry hits. It's a wonderful vegetarian dish that you can add toppings to it! I love the good sheet pan meal, especially when I'm able to be doing various other tasks while the food cooks in the oven. This is a great option for quick meals on the weeknight and can be customized for your family. It can be served plainly or with eggs that have been cooked or fried mix it up or even deconstruct. Check out the step-by-step instructions below for preparing the perfect sheet pan sweet potato hash

Ingredients

- 3 large sweet potatoes, peeled and chopped
- 2 bell peppers, chopped
- 1 large onion, chopped
- 3 cloves garlic, minced
- 3 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 1/4 tsp. paprika
- 3 sprigs rosemary
- 6 slices bacon, chopped
- Freshly chopped chives, for garnish

Instructions

1. Preheat oven to 425°. On a large rimmed baking sheet, toss sweet potatoes with bell peppers, onion, garlic, and oil. Season with salt, pepper, and paprika. Scatter rosemary and bacon on top.
2. Bake until sweet potatoes are crispy on the outside and tender on the inside, about 45 minutes, shaking the pan halfway through