



Tri-Colored Medley Potato Hash with Poached Eggs

INGREDIENTS

1/2 lb. Lamb Weston® Tri-Colored Medley (LW508), baked or fried

1/2 Tbsp. unsalted butter

1/2 Tbsp. olive oil

1/2 cup sliced yellow onion

1 tsp. garlic, minced

1/4 tsp. chopped fresh thyme

6 poached eggs

DIRECTIONS

1. To a medium hot saute pan, add olive oil and butter.
2. When melted and foamy, add sliced onions and cook until soft and slightly caramelized, about 3 minutes.
3. Add garlic and saute for 30 seconds.
4. Add cooked potato medley and fresh thyme and cook 1 minute.
5. Season with salt and papper.
6. Remove from heat and portion into 3 individual serving dishes.
7. Place fresh poached eggs on top and serve.

Yield

1-2 portions