



Hawk Valley Farmhouse Skillet

This is a versatile recipe. We often add homegrown zucchini, spinach, or other veggies as we have them available.

Cooking Method: Stovetop

Serves 6

Ingredients

- 3 Yukon Gold Potatoes
- 3 Red Potatoes
- 3 Sweet Potatoes
- 1 Cup diced squash of choice (Use whatever you have. Zucchini, Acorn, Butternut, etc....)
- 1 White Onion
- 1 pound package of Jimmy Dean's Ground Breakfast Sausage
- 1 Package Frozen Chopped Spinach (thawed and drained)
- 1 Red Pepper
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon dried sage or 1 teaspoon fresh chopped
- 1/2 teaspoon garlic powder
- Pinch of cayenne pepper
- Your favorite oil for frying
- Eggs for topping

Instructions

1. Peel and dice all potatoes, peppers, squash, and onion into small bite-size pieces.
2. Heat a large non-stick frying pan with 3 tablespoons of your favorite oil for frying. Add diced potatoes to the frying pan. Season with salt and pepper. Cook over medium heat, turning carefully as potatoes brown. If you are skilled at tossing potatoes simply by shaking the skillet, that works well. You don't want to break the potatoes.
3. In another small skillet, crumble breakfast sausage and fry over medium heat. Once the sausage is starting to brown, add red peppers, onions, and squash. Continue cooking until the onion is translucent and the squash is soft. Set aside.



4. Once potatoes are uniformly brown and tender, add the cooked sausage and squash mixture. Add drained spinach and toss together gently. Cook for approximately an additional 5 minutes or until everything is heated through. Add the remaining herbs and seasonings and toss. Sample for flavor and adjust seasoning.
5. Divide into 6 warmed serving dishes. Mini cast iron frying pans work very well. Top with a fried egg. Sprinkle fresh chopped herbs of choice on top. Sprinkle a pinch of Kosher salt and a grind of black pepper.

Notes

We serve a fresh, hot, buttered biscuit on the side.

You can add any fresh garden vegetables and herbs that you have on hand to this dish.

Potatoes can be peeled and diced the night before and placed in salted water in the fridge.

