

# RECIPE



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## BRUSSELS SPROUT AND SWEET POTATO HASH

### INGREDIENTS:

- 2 large sweet potatoes, peeled and cut into 1" cubes
- 2 lbs Brussels sprouts, cleaned and halved
- 4 oz diced pancetta
- 2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar

### DIRECTIONS:

Preheat oven to 400°.

Place the cubed sweet potatoes and halved Brussels sprouts on a large sheet pan. Season with kosher salt, freshly ground black pepper, olive oil and the balsamic vinegar. Using your hands, toss everything together until all the vegetables are lightly coated with the oil and vinegar. Roast in the oven for 25 minutes.

While the vegetables are roasting, heat a large saute pan over medium heat and cook the diced pancetta until crispy and their oil has released into the pan.

Once the vegetables are finished roasting, add them to the pan and toss them with the crisped pancetta and the drippings.

Serve immediately.

Serves: 4



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