

1 Pan Leek Breakfast Hash

This breakfast hash is a great way to incorporate leeks into something other than leek dip!

Be sure to dice your potatoes small, ¼" to ½" cubes would be best for this! The onion in the korv goes great with the leeks here. Adding in the bell pepper helps round out the flavors of the dish as well. This is an easy breakfast to make and can be scaled up for larger families as well! If you have a favorite seasoning, feel free to use it here too!

Ingredients:

- 6 wild leeks, cleaned, chopped
- 3 eggs, scrambled
- 2 russet potatoes, diced small
- ½ lb Bell's Korv sausage
- 1 tbsp Worcestershire Sauce
- Salt and Pepper to taste
- 1 red bell pepper, diced
- 1 cup shredded cheddar
- 2tbsp butter

Directions:

1. Start by preheating your oven to 400 and preheating a large oven safe skillet over high heat. Add butter to pan and let it melt. Once hot, add potatoes, bell pepper, and leeks to pan. Add in Worcestershire Sauce and salt and pepper. Stir often to ensure potatoes get fully cooked.
2. After a couple minutes, turn heat down to medium and push hash to the outer edges of the pan leaving a spot in the middle. Add korv to pan and brown and crumble it. Mix korv into potatoes and then push everything to the outer edges once again.
3. Add a little more butter in the middle, and then add your eggs and cook until done. Mix these into the hash again.
4. Spread hash out evenly into pan and sprinkle cheese across the top. Put pan in the oven until the cheese is melted
5. Serve and enjoy! Makes 2-3 servings

-Gunnar Emberg