



# Sweet Potato & Bacon Breakfast Hash

*Cooked right on the Wildfire Griddle, this Sweet Potato & Bacon Hash brings together crispy potatoes, smoky bacon, and vibrant vegetables in one flavorful dish. Tender diced sweet potatoes cook until lightly caramelized, then are tossed with savory bacon, sweet onions, and red peppers for a delicious balance of flavors and textures. Finished with crumbled cotija cheese, fresh green onions, and perfectly fried eggs, this hearty hash delivers crispy edges, rich yolk, and savory bites in every forkful.*

## INGREDIENTS

- 4 cups sweet potatoes, peeled and diced
- 1 cup diced onions
- 1 cup diced red peppers
- 1 cup chopped bacon, cooked
- Oil, for the griddle
- Salt, to taste
- 4 eggs
- Cotija cheese, crumbled, for garnish
- Green onions, sliced, for garnish

## OVERVIEW

Prep Time: 15 minutes

Cook Time: 25 – 30 minutes

Servings: 4

# PREPARATION

## Preheat the Wildfire Griddle

- Set to low heat and preheat for 20 minutes.

## Cook the Sweet Potatoes

- Drizzle oil onto the griddle.
- Add the diced sweet potatoes and cook for about 18 minutes, stirring occasionally.

## Add Vegetables and Bacon

- When the sweet potatoes are almost done, add the diced onions and red peppers.
- Season everything with salt.
- Add the chopped bacon and mix everything together.
- Cook just until starting to brown.

## Remove and Reserve

- Remove the hash from the griddle and set aside.

## Fry the Eggs

- Crack the eggs directly onto the Wildfire griddle.
- Season with salt and fry to your liking.

## Plate and Serve

- Spoon the sweet potato hash into a serving bowl.
- Sprinkle with crumbled cotija cheese and sliced green onions.
- Place the fried eggs on top.
- Finish with a few more slices of green onion and serve immediately