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Pacific Natural

Simple Seasonal Entertaining



Foreword by Martha Stewart

RIZZOLI
NEW YORK



Sweet Potato Hash

INGREDIENTS

Serves 8

- ¾ cup olive oil
- 2 large yellow onions, thinly sliced
- 3 teaspoons salt, divided
- ½ teaspoon fresh thyme
- 2 red bell peppers,
seeded & diced
- 2 orange bell peppers,
seeded & diced
- 3 large sweet potatoes,
cut into 1" cubes
- 2 teaspoons smoked paprika
- 2 tablespoons apple cider vinegar
- ½ bunch kale, stemmed & torn

Preheat the oven to 425° F. Heat a large sauté pan over medium heat. Add ½ cup of olive oil and the onions. Season with 1½ teaspoons of salt and thyme (be careful not to crowd the onions because you want the onions to sweat rather than fry) and turn down the heat to medium-low. Stir the onions occasionally for about 35-40 minutes, until they are a dark, golden brown. Once the onions are done, add the bell peppers and cook for another 5 minutes until the peppers are soft.

Add sweet potatoes to a large mixing bowl and toss with remaining ¼ cup olive oil, smoked paprika, 1½ teaspoons of salt, and a generous pinch of black pepper. Arrange the sweet potatoes on a sheet tray and transfer to the oven to roast about 35 minutes, until tender and just beginning to color. Toss every 15 minutes.

Add the potatoes to the onions and peppers and roast, about 8 minutes. Add the apple cider vinegar and kale, stir to combine, and remove from heat. Serve warm or at room temperature.