

Autumn Hash with Homemade Turkey Sausage & Fried Eggs

acorn squash + serrano pepper + apple cider + sage



Yield: 6-8 servings

Ingredients

Autumn hash:

- ¼ cup canola oil
- 1 ½ lbs cubed red potatoes
- 1 lb cubed acorn squash
- ½ Serrano pepper, finely diced
- Salt and pepper
- ½ cup apple cider
- 10 sage leaves, julienned
- 6 oz kale leaves
- 8 oz cheddar cheese (or more if you like it cheesy)

Homemade turkey sausage:

- 2 lbs ground turkey
- 1 ½ teaspoons salt
- 1 teaspoon black pepper
- 2 teaspoons herbes de Provence
- ¼ cup canola oil
- 2 tablespoons chopped fresh parsley

Fried eggs:

- Canola oil, for frying
- Eggs (I serve 1-2 per person, depending on what they prefer)
- Salt and pepper

Directions

Autumn hash:

Preheat the oven to 350°F. In a large sauté pan, heat the oil over medium-high heat. Add the potatoes, squash, Serrano pepper, and season with salt and pepper. Cook until the vegetables are browned, about 10 minutes, tossing the pan occasionally. Add the apple cider and sage. Let the cider reduce for a minute before adding the kale. Once the kale begins to wilt, transfer the pan to the oven and bake for 20 minutes. Season to taste. Add a generous amount of cheddar cheese over the top. Throw the pan back in the oven just until the cheese melts.

Homemade turkey sausage:

In a large mixing bowl, combine the ground turkey, salt, pepper, and herbes de Provence. Using your hands, give the mixture a good massage until all of the ingredients are combined and the ground turkey is homogenous. Heat the oil over high heat. Add the turkey mixture to the pan and begin to brown on one side, breaking the meat apart into only a couple of pieces. Turn the pieces over and brown on the other side. When the meat is browned on both sides, break it apart even more into medium-sized pieces of sausage. Reduce the heat to medium-low and finish cooking until the turkey sausage is cooked through. Toss the fresh parsley in at the end.

Fried eggs:

In a medium sauté pan, heat the oil over medium heat. Crack a few eggs into the pan at a time. Season with salt and pepper. While they are cooking, spoon the hot oil over the egg whites so they cook evenly and set up. Cook until the egg yolk has reached your desired doneness. Repeat with the rest of the eggs. (If making a lot, use multiple pans.)

To serve:

Serve each person a generous amount of both the hash and the turkey sausage. Top with the fried eggs.