

# RAINBOW BREAKFAST HASH



Looking for a fun way to use common vegetables? Wanting to change up your breakfast (or breakfast for dinner) routine? Look no further than this delicious rainbow breakfast hash! It's fun to look at, super filling & has nearly every color of the rainbow, so you're getting tons of vitamins, minerals, antioxidants & fiber!

*Modified from "The Pioneer Woman Cooks Dinnertime"*



## *Ingredients*

- 2 Tbsp Olive Oil (divided)
- 2 Tbsp Tub Margarine or Butter (divided)
- 1 Red Bell Pepper
- 1 Medium Yellow Squash
- 1 Medium Zucchini
- 1 Medium Red Onion
- 1 Medium Sweet Potato
- 1 Medium Russet Potato
- 1/4 tsp each, Black Pepper & Salt
- 1/2 tsp Garlic Powder

## *Directions*

1. Your first step is always wash your hands, as well as all produce you're going to be using.
2. Remove any bad spots from Potatoes and pierce all over with fork. Place on microwave-safe plate and microwave for 5-8 minutes until soft.
3. Chop Pepper, Squash, Zucchini & Onion into bite-sized pieces.
4. Warm 1 Tbsp olive oil & in skillet over medium-high heat. Add chopped vegetables along with spices. Mix well until pieces are coated. Cook for 8-10 minutes, stirring every few minutes, until veggies are soft and onions are translucent.
5. While veggies are cooking, remove potatoes from microwave and chop into bite-sized pieces.
6. Remove veggies from pan. Add remaining oil & margarine. Add potatoes to pan and stir to coat. Cook for 5 minutes or until slightly browned.
7. Return veggies to pan & mix together. Cook for another minute until everything is warmed through.
8. Serve as a side or top with eggs for a full meal. We recommend cracking eggs into a bowl so you can remove any shells. Wash hands immediately, then cook through. Runny yolks have a risk for foodborne illness, especially for children under 5 so they are not recommended. Top with ketchup or hot sauce, if desired, & enjoy!

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