

## Canadian Bacon Hash

Served 4

Preparation time: 20

Total time: 20

### Ingredients

½ cup Canadian Bacon, finely diced

4 baking potatoes, thinly sliced white or sweet

1 large white onion, cut into slithers

2 (10oz) fresh spinach, triple washed, drained

½ cup of cheese, shredded or cubed, your favorite

Olive oil, about 6 Tbsp.

Salt and pepper to taste

### Directions

Thinly sliced the potatoes and onion in a food processor. Season with salt, pepper, and about 4 Tbsp. of olive oil. Spread out evenly on a sheet pan and roast for 15 minutes at 375F.

Meanwhile, take a large pan and heat remaining olive oil over medium heat. Add Canadian bacon and sauté until it takes on a rosy color, about 8 minutes. Lower heat to low and gently add the spinach. Stir gently as the spinach wilts in the pan, about 5 minutes more.

Take potato and onion mixture out of the hot sheet pan, and mix them into the spinach mixture. Stir to combine flavors. Shut off heat. Sprinkle the cheese evenly. Gently mix so that pieces of cheese are still visible. Serve hot.

This is a wonderful recipe to add 2 teaspoon of your favorite spice mix, like Taco or Jerk.

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