

# Sweet Potato Hash (ME)

Prep Time: 10 minutes  
Cook Time: 45 minutes

Yield: About 3-4 Cups  
3/4 Cup per Serving  
120 per Serving

## Ingredients

- 2 Sweet Potatoes, medium dice
- 1, 4 oz can Green Chiles
- 5 Cloves Garlic, finely chopped
- 1 Shallot, chopped
- 2 Tbsp Extra Virgin Olive Oil
- 2 Tbsp Chocolate Balsamic Vinegar (or other vinegar of choice)
- 1 Tbsp Butter, cut into small pieces
- Freshly Ground Sea Salt
- Freshly Ground Black Pepper

## Directions

1. Preheat oven to 375 degrees.
2. In a medium roasting pan combine Sweet Potatoes, Green Chiles, Garlic, Shallot, Olive Oil, Balsamic Vinegar, Butter, Sea Salt and Black Pepper.
3. Roast in oven for about 45 minutes until potatoes are easily pierced with a fork and browned on the edges. Serve warm. Enjoy!

<http://www.urbansacredgarden.com/sweet-potato-hash-me/>