

RADISH & TURNIP HASH WITH FRIED EGGS



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Small Turnips	3	Kosher Salt	¼ Tsp.
Radishes, Peeled and Grated	4	Black Pepper	To Taste
Small Leek, Washed And Trimmed	1	Eggs	4
Small Scallions, Diced	1	Parsley, Minced	1 Tbsp.
Olive Oil	2 Tbsp.		



PREPARATION

- Heat the olive oil in a large skillet over medium heat. Add the grated turnips, grated radishes, chopped leek, and diced scallions.
- Season with salt and black pepper, and stir to combine. Cook for about 8-10 minutes, stirring occasionally, until the vegetables are softened and lightly browned.
- In a separate skillet, heat the remaining tablespoon of olive oil over medium-high heat.
- Crack the eggs into the skillet and cook until the whites are set and the yolks are cooked to your desired doneness.
- Divide the hash onto two plates and top each with a fried egg.
- Sprinkle with minced parsley and serve hot.
- Enjoy your Radish and Turnip Hash with Fried Eggs!