



Spicy Eggplant, Potato, Carrot Hash

HASH INGREDIENTS

4 c white eggplant, cubed
2 c heirloom carrots, cubed (use whatever carrots you have)
½ c long hot peppers, sliced (adjust according to your how spicy you like)
2.5 c red onions, sliced
4 c Idaho Potatoes, cubed
¾ c oil
Salt, pepper to taste

SALSA INGREDIENTS

1/4 c fresh mint leaves
1/3 c Olive Oil (you can use less if you want it less liquidy)
1 large garlic clove
1 T shallot, minced (optional)
1/2 t lemon zest
squeeze of lemon juice
Salt, preferably coarse

DIRECTIONS

1. Cut and slice all the ingredients as noted above.
2. Start with the potatoes first because they will take the longest. Add them into a hot cast iron skillet with 1/4 c oil, add salt and pepper. Then turn the heat to medium low. Once they are crispy on the outside and tender in the middle, remove them and set aside.
3. In the same pan, add 1/4 c oil, then add the eggplant and half the sliced onions, salt and pepper. Cook until they have a nice crust. Remove and set aside.
4. In the same pan, add 1/4 c oil, carrots, remainder of the onions and peppers. Cook until done.
5. Add everything back in the pan and cook until all the flavors meld together.
6. Make the chimichurri style salsa by smashing garlic, cilantro, salt in a mortar and pestle. Add some lemon juice and oil and whisk together.

Suggested servings:

- Put this combo instead an omelette, or just scramble it into eggs
- Grilled flank steak or shrimp and serve it fajita style
- Smash it together, form patties and sear them into little pancakes