



Recipes

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Sweet Potato & Corn Hash

Serves 10

Ingredients:

1 Tbsp. Unsalted Butter
2 ears Corn, shucked
2 oz. (1/4 cup) Unsalted Butter
2 oz. (1/4 cup) Olive Oil
14 oz. (3 cups) Peeled, Cubed Yukon Potatoes
12 oz. (3 cups) Peeled, Cubed Yams
8.5 oz. (2 cups) Peeled, Cubed Sweet Potatoes
8 oz. (2 1/3 cups) Chopped Onion
2 Tbsp. Minced Garlic
Salt and Pepper to taste

Directions:

1. Rub the corn with butter. Place over char-broiler and blacken the corn slightly. Remove from flame and cut off corn kernels. Set aside.
2. Add butter and oil to a large skillet over medium high heat. Add potatoes, yams and sweet potatoes and cook for 10 minutes.
3. Add the onions, garlic and corn kernels. Cover and cook for 10 minutes or until tender. Season with salt and pepper.