



Serves 6
Cook Time: 20 minutes

INGREDIENTS:

1 pound russet potatoes, cut into
 $\frac{3}{4}$ -inch pieces

1 cup coarsely chopped red bell
pepper

$\frac{1}{4}$ cup finely chopped shallots

2 cups frozen edamame, thawed

1 cup coarsely chopped
tomatoes

$\frac{1}{2}$ teaspoon garlic powder

Sea salt and black pepper, to
taste

12 slices whole grain bread,
toasted

Potato-Edamame Hash on Toast

This colorful and comforting hash-on-toast recipe makes a memorable breakfast and could easily serve as a light supper on a busy night.

<https://www.youtube.com/watch?v=P0-6tJPye-0>

By Darshana Thacker Wendel

- 1 Place the potatoes in a steamer basket in a large saucepan. Add enough water to the saucepan to reach just below the basket. Bring to water to a boil, cover pan, and steam potatoes 8 to 10 minutes or until tender.
- 2 Transfer potatoes to a large skillet. Add bell pepper and shallots; cook over medium-high heat 3 to 5 minutes or just until pepper is tender, stirring occasionally. Add edamame; cook 3 to 4 minutes more. Stir in tomatoes and garlic powder; heat through. Season with salt and black pepper. Serve hash over toast.