



Potato, Asparagus & Mushroom Hash

Made with asparagus, roasted red pepper and mushrooms, this hash has a fresh and light, springtime taste. Serve with hearty whole-grain toast and an egg or two on top.

Ingredients

- 1 pound new or baby potatoes, scrubbed, halved if large
 - 3 tablespoons extra-virgin olive oil, divided
 - 1 bunch asparagus (about 1 pound), trimmed and cut in 1/2-inch pieces
 - 4 ounces shiitake mushroom caps or other mushrooms, sliced
 - 1 shallot, minced
 - 1 clove garlic, minced
 - 1 small onion, coarsely chopped
 - 1/2 cup chopped jarred roasted red peppers, rinsed
 - 1 tablespoon minced fresh sage
 - 1/2 teaspoon salt
 - 1/4 teaspoon freshly ground pepper
 - Fresh chives for garnish
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Directions

Place a steamer basket in a large saucepan, add 1 inch of water and bring to a boil. Put potatoes in the basket and steam until barely tender when pierced with a skewer, 12 to 15 minutes, depending on size. When cool enough to handle, chop into 1/2-inch pieces.

Heat 1 tablespoon oil in a large (not nonstick) skillet over medium heat. Add asparagus, mushrooms, shallot and garlic and cook, stirring often, until beginning to brown, 5 to 7 minutes. Remove to a plate.

Add the remaining 2 tablespoons oil to the pan. Add onion and the potatoes and cook, stirring occasionally and scraping up the browned bits with a metal spatula, until the potatoes are browned, 4 to 8 minutes. Return the asparagus mixture to the pan along with roasted red pepper, sage, salt and pepper; cook, stirring, until heated through, about 1 minute more. Serve sprinkled with chives, if desired.

Make Ahead Tip: Steam potatoes (Step 1); refrigerate for up to 2 days.

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