

Maple Creme Oolong Potato Hash

TOTAL TIME: 40 minutes

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| 4 med potatoes, diced | flavored) |
| 1 med onion, diced | 2 T olive oil |
| 1 red bell pepper, diced | 1 † salt |
| 1 green bell pepper, diced | 1/2 † black pepper |
| 2 cloves garlic, minced | 1 † smoked paprika |
| 1/2 C mushrooms, sliced | 1 † Maple Creme Oolong tea, finely ground |
| 6 brown and serve sausage links, cut into bite-sized pieces (regular or maple | 1/4 C maple syrup (plus extra for serving) Fresh parsley, chopped (for garnish) |

PREPARE THE POTATOES: In a large pot, bring water to a boil. Add diced potatoes and cook for 5-7 minutes until slightly tender. Drain and set aside.

SAUTÉ VEGETABLES: In a large skillet, heat olive oil over medium heat. Add onions, red bell pepper, green bell pepper, and garlic. Sauté for 5 minutes until vegetables are softened.

ADD MUSHROOMS AND SAUSAGE: Add sliced mushrooms and sausage pieces to the skillet. Cook for another 3 minutes until the mushrooms are tender and the sausage is browned.

ADD SPICES: Stir in salt, black pepper, smoked paprika, and Maple Creme Oolong tea. Mix well to combine.

COMBINE POTATOES AND MAPLE SYRUP: Add the parboiled potatoes to the skillet. Drizzle with 1/4 C maple syrup and stir to coat evenly. Cook for 10-15 minutes, stirring occasionally, until potatoes are golden brown and crispy.

SERVE: Garnish with fresh parsley and serve hot with extra maple syrup on the side.