

## BABY POTATO AND BEETS HASH WITH HOMEMADE TOAST AND FRIED EGGS

### INGREDIENT (serves 2)

1/2 pound peeled and diced yukon gold potatoes  
1/2 pound peeled and diced beets  
1 small red onion, peeled and sliced thin  
2 tablespoons olive oil  
1/4 teaspoon salt  
1 tablespoon balsamic vinegar  
1 tablespoon maple syrup  
1 tablespoon butter  
4 farm fresh free range eggs  
4 pieces homemade toast

### DIRECTIONS

Preheat oven to 375F. Line a baking sheet with parchment paper and then spray with cooking spray.

Spread potatoes and beets in an even layer over a lined cookie sheet. Drizzle with olive oil and salt. Roast for 30 minutes or until they are fork tender and starting to brown. After 15 minutes, add the potatoes, drizzle with the balsamic vinegar and maple syrup and roast for an additional 20 minutes. When they have caramelized they are finished roasting. Serve with a sunny side up egg on the top of each serving, and a slice of toasted bread.