

# Harvest Hash



## Ingredients:

- 2 Sweet Potatoes-cut into bite size cubes.
- 1 lb. brussel sprouts stemmed and halved.
- 6 Slices Peppered Bacon-diced.
- 1 Garlic Clove- minced
- 1½ Shallots- minced
- 1 Can Chickpeas-drained, rinsed and dried.
- 1 t. Bacon Grease
- 3 T. Olive Oil
- 2 T. Red Wine Vinegar
- Kosher Salt and Fresh Cracked Black Pepper.

## Directions:

1. Preheat the oven to 350°F Cook the bacon slightly in a cast iron skillet, then set aside on a paper towel to drain.
2. Add the chickpeas and bacon grease to skillet, cook for about 2-3 min.
3. Spray a large roasting pan with cooking spray.
4. Add all your veggies to the roasting pan.
5. Toss with oil, vinegar, salt and pepper.
6. Place in the oven and roast for 40 min.
7. Every 15 min try using a spatula to rotate your hash so it doesn't burn.
8. Serve and enjoy!