

## Cowboy Hash

### INGREDIENTS

- 2 [Strohauer Farms](#) yellow potatoes, chopped
- 1 zucchini, chopped
- 1 yellow squash, chopped
- 1 red pepper, chopped
- 1/3c yellow onion, chopped
- 2/3C cherry tomatoes
- 2TBS thyme, chopped
- 1tsp sea salt
- 1/2tsp black pepper
- 4TBS sunflower oil
- 1 package of bacon, cooked to liking and chopped
- 4 eggs

### DIRECTIONS

1. Preheat oven to 375°F.
2. Line a baking sheet with parchment paper and place bacon slices on sheet.
3. Bake for 12-15 minutes depending on liking, remove from oven allow to cool then chop and set aside.
4. Heat oil in a large skillet over stove.
5. Add potatoes and a pinch of seasonings and saute for 4-6 minutes, stirring occasionally to prevent burning.
6. Once potatoes are brown, add onion and saute for another 4-6 minutes until onion begins to sweat.
7. Add pepper, squash, zucchini. Saute for another 2-6 minutes, stirring to prevent burning.
8. Add tomatoes and continue to cook for 3-5 minutes.
9. Remove from heat, sprinkle with half of the chopped bacon and add eggs to top.
10. Place in oven for 8--10 minutes until eggs are cooked to liking.
11. Remove from oven and sprinkle with additional seasoning and chopped bacon. Serve and enjoy!