

***Morton Salt Collard Green Sweet Potato Hash***  
***By Millie Peartree***

Nothing says Southern Thanksgiving like collard greens and sweet potatoes. It's an easy to prepare, slow cooked dish that can be made in abundance and upcycled later. Thanksgiving will be a bit different this year and it may be hard to predict which recipes to make because our gatherings may be smaller. I would say make all of your favorites without letting any food go to waste! I came up with a delicious recipe to upcycle any leftover collard greens and sweet potatoes into a delicious hash that is perfect as a main dish with eggs or a side dish that can be eaten for breakfast, lunch, or dinner.

I love using the Morton® Fine Himalayan Pink Salt because the crystals dissolve quickly and blend easily, giving an even flavor in each and every bite. I top off the recipe with Morton® Coarse Himalayan Pink Salt to add both a pop of flavor and fun pink color.

***Yield:*** 4-6 servings

***Prep time:*** 5 minutes

***Cooktime:*** 12 minutes

***Total time:*** 17 minutes

***Level:*** Easy

***Ingredients:***

2 tbsp coconut oil (or your preferred oil)

2 cups of leftover roasted sweet potatoes, squash or roasted potatoes

1-1/2 cups of cooked collard greens

1 medium red onion chopped

1 small or medium bell pepper red, orange and yellow, chopped

1/2 tsp paprika or smoked paprika

1/4 tsp black pepper, divided

1/4 tsp Morton® Coarse Himalayan Pink Salt

1/2 tsp Morton® Fine Himalayan Pink Salt, divided

1 tsp of chopped parsley

2 tsp thinly sliced scallions for garnish

***Instructions:***

1. Heat a large skillet, preferably cast iron, over medium heat and add the coconut oil to melt.
2. Add the onions and peppers. Season with ¼ tsp Morton® Fine Himalayan Pink Salt and ¼ tsp black pepper and continue to cook and stir until translucent and the onions and peppers are soft - about 5 minutes.
3. Add garlic and sauté until fragrant - about 30 seconds.
4. Add the sweet potatoes and collard greens and combine all ingredients using a folding method.

5. Sprinkle with ½ tsp smoked paprika, ¼ tsp Morton® Fine Himalayan Pink Salt and ¼ tsp black pepper.
6. Continue to flip/turn the hash uncovered, until the outside begins to brown and until heated through about 5-7 minutes.
7. Finish with Morton® Coarse Himalayan Pink Salt, parsley and scallions.
8. Top with an egg cooked your favorite way (optional).
9. Serve hot and enjoy!