



Smoked Salmon & Sweet Potato Hash

Chef Pieter D Dijkstra, [Eva's Wild](#)

Ingredients

- 4 ounces red onion, medium dice
- 2 pounds sweet potatoes, 1/2" diced
- 4 ounces smoked salmon, crumbled
- 1 ounce avocado oil
- 4 ounces green pepper, 1/2" dice
- 1 ounce butter
- 1 teaspoon paprika
- 1 tablespoon kosher salt
- 1/2 tablespoon black pepper
- 2 sprigs dill, finely chopped
- 4 ounces sour cream, garnish
- 1 each lemon, garnish

Directions

1. Toss sweet potato and onion and green pepper with avocado oil, paprika, salt, pepper
2. Pour vegetables onto a lined sheet pan and roast at 400 until sweet potatoes are fork tender. Set aside and cool.
3. Heat a 10" saute pan on medium high heat. Add butter to the hot pan.
4. When the butter is melted add the diced pepper and Eva's Wild Smoked Salmon.
5. Add the roasted sweet potato mixture.
6. Heat through and serve in 5 equal portions.
7. Garnish with sour cream, fresh dill sprigs, and grated lemon zest.

Find this recipe & more in the [July 2021](#) Newsletter