Sweet Potato Hash and Scrambled Eggs



Ingredients:

- 4 eggs
- 1 large sweet potato, peeled and diced
- Salt and pepper to taste
- 4 green onions, chopped
- 2 tablespoons olive oil

Directions:

- 1. In a small skillet, add 1 tablespoon of olive oil and cook sweet potatoes on medium heat until soft, about 10-15 minutes. Salt and pepper to taste.
- 2. In a separate pan, add 1 tablespoon olive oil, green onions and four eggs. Turn eggs slowly to avoid overcooking. Salt and pepper to taste.

Makes 2 Servings

