



Potato & Sweet Corn Hash

From the kitchen of B.J. Thompson

Note All yellow potatoes will work with this recipe (Yukon Gold, Yukon Gem or one of our yellow flesh varieties such as Canada Gold)**

Note This recipe uses fresh sweet corn but you can substitute frozen or canned corn if sweet corn is out of season.**

3	lg yellow potatoes, washed & diced (roughly 4C)
3 T	olive oil (divided)
1 ½ t	coriander
2 t	cumin
1 t	salt
½ t	pepper
1	large red pepper, diced
½ C	cooking onion, diced
4 cobs	cooked sweet corn, cut off the cob (roughly 4C)
200g	crumbled feta cheese
	fresh cilantro (optional)

Crema Ingredients

1 C	sour cream
1 T	lime juice
¼ C	chives, finely chopped

1. Preheat oven to 425°F.
2. Place the diced potatoes into a large bowl. Drizzle with 2T olive oil & stir until all the potatoes are lightly coated.
3. Sprinkle the potatoes with coriander, cumin, salt and pepper. Mix until all the potatoes are covered with the spices.
4. Line a baking sheet with parchment paper. Spread the potatoes in a single layer. Roast for 25 minutes until the potatoes are fork tender, stirring once.



5. While the potatoes are cooking, sauté the onions in a large frying pan over medium heat in 1T of olive oil until they soften. Add the red pepper and gently fry until the vegetables are tender crisp, stirring often.
6. Add the corn kernels and continue cooking until they are warmed through, again stirring often.
7. Remove from the heat and add the potatoes. Mix well.
8. Top off with the crumbled feta cheese and fresh cilantro.
9. Prepare the crema by mixing the sour cream, lime juice and chives thoroughly. Serve beside the potato & sweet corn hash as an optional condiment.