



Turkey and Sweet Potato Hash

NIBBLEDISH CONTRIBUTOR

Ingredients

1lb. sweet potatoes, peeled, cut into bite-size wedges
5 tbsp butter, plus more for toast
1 Golden Delicious apple, peeled, cored, and cut into bite-size wedges
1 medium onion, chopped
2 celery stalks, cut into bite-size slices
1/2 cup dry white wine
8 oz. cooked turkey breast, shredded (about 2 cups)
1/2 cup heavy cream
1/2 cup chicken broth
2 tbsp finely chopped fresh sage
salt and pepper
4 to 6 slices whole-wheat bread, toasted (or your choice of bread)-optional
cranberry sauce-optional

Instructions

Place the potatoes in a medium saucepan, cover with cold water and bring to a boil. Reduce the heat; simmer until just tender, about 7 minutes. Drain and set aside. Heat 3 tbsp of butter in a large non-stick skillet over medium heat. Add the apple and cook until golden, about 11 minutes. Transfer to a plate and set aside.

Add the remaining 2 tbsp of butter, onion and celery to skillet; cook until slightly softened, 9 to 10 minutes. Add the wine and cook until the liquid has almost evaporated. Add the turkey, potatoes, cream and stock, simmer until the sauce is creamy and the vegetables are tender, about 12 minutes. Stir in the sage and apple; season with salt and pepper. Spoon mix onto buttered toast and drizzle with sauce. (I added cranberry sauce to the toast and skipped placing the hash on the toast.)