

Leftover Ham and Bacon Hash

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Skill Level	Time	Servings
		4 people

Intermediate *20 minutes*

Ingredients

- Eggs fried or poached to preference (optional)
- **2 lbs** Yellow potatoes, diced
- Smithfield Anytime Favorites Cubed Ham, cooked
- Smithfield Hickory Smoked Spiral Sliced Ham, cooked
- Smithfield Hometown Original Bacon, cooked
- **8 oz** Button mushrooms, quartered (about 3 cups)
- **1 tbsp** Dijon mustard
- **2 tbsp** olive oil
- **1 tsp** freshly ground black pepper
- **3/4 tsp** Kosher salt
- **4** slices bacon, cooked and cut into 1-inch pieces
- **1.5 cups** cubed ham (about 8 ounces)
- **2/3 cup** jarred roasted red pepper, drained and roughly chopped
- **3/4 cup** fresh mozzarella (about 5 ounces), cubed
- **1/3 cup** fresh basil leaves (about $\frac{1}{2}$ package), thinly sliced

1. Preheat oven to 425°F. In large bowl, whisk together mustard, oil, salt and pepper until combined. Add potatoes and mushrooms and toss to coat.
2. Spread potato mixture evenly onto 2 lightly oiled or nonstick rimmed baking pans and roast in oven for 35-40 minutes or until potatoes and mushrooms have started to brown, stirring halfway through cooking. Add any leftover bacon or ham to the mixture and stir.
3. Add in roasted peppers to oven-safe serving casserole (if desired) and top with cheese. Bake for additional 10-15 minutes or until cheese has softened and begun to melt. Top hash with eggs cooked to your preference and sliced basil.

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Beverage Pairing

Riesling is known for its amicable, food-pairing versatility. This light-bodied white adds a fruity, sweet element that complements pork's natural savory and salty flavors.

Featured in this meal



Hickory Smoked Spiral Sliced Ham