Moroccan Potato Hash

Yield: 20 Breakfast entrée portions

Ingredients:

- 10 lbs Reser's® Red Skin Wedge Potatoes, fried until golden brown, 3-4 minutes at 350°F (71117.14571)
- 3 cups Avocado or vegetable oil
- ¼ cup Kosher salt
- 1 Tbsp Black pepper, 28 mesh
- 1/3 cup Ras El Hanout
- 4 cups Red onion, diced, sauteed, and cooled
- 4 cups Yellow onion, diced, sauteed, and cooled
- 4 cups Red bell pepper, diced, sauteed, and cooled
- 4 lbs Merguez sausage, cooked, and diced
- 2 lbs Spinach leaves
- 20 eggs, soft poached
- ½ cup Italian parsley, stemmed and coarsely chopped for garnish

Harissa Crema

- 2 cups Sour cream
- 2 Tbsp Harissa paste
- 1 Tbsp Kosher salt
- 1 Tbsp Paprika
- 1 Tbsp Italian parsley, stemmed and coarsely chopped

Per order

- 1 oz Avocado or vegetable oil
- 8 oz Reser's Red Skin Wedge Potatoes, fried and seasoned
- 3 oz Merguez sausage, cooked, and diced
- 1 oz Red onion, diced, sauteed, and cooled
- 1 oz Yellow onion, diced, sauteed, and cooled
- 1 oz Red bell pepper, diced, sauteed, and cooled
- ½ cup Spinach leaves
- Kosher salt and black pepper to taste

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Directions:

1. Heat a flattop griddle to 350°F.
2. Whisk together all the ingredients for the crema and refrigerate until ready to use.
3. Fry the Reser's Red Skin Wedge Potatoes until golden brown, shake off excess oil, and season with Kosher salt, black pepper, and ras el hanout.
4. Keep seasoned potatoes at room temperature.
5. To the griddle, add the oil, redskin wedges, Merguez, onions, and peppers, and grill for 3-4 minutes per side.
6. Add the spinach leaves and grill to wilt. Season with salt and pepper.
7. Place into a gratin dish, top with soft poached egg, and garnish with chopped parsley.
8. Serve with a ramekin of Harissa Crema.

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