
Roast, Casseroles / Stews

Chestnut and Sweet Potato Hash

A great dish for the day after Thanksgiving or Christmas from the Sierra Rica Cookery Book

Serves 6-8

- 400g/14oz Sierra Rica Organic Peeled and Cooked Chestnuts
- 200g/7oz unsalted butter
- 1 medium onion finely chopped
- 900g/2lb cooked sweet potatoes diced in ½-1" (1½-2½cm) cubes and cooked in salted water. A good alternative is butternut squash.
- 750g/1½lb diced cooked turkey, chicken or duck
- 4 large egg yolks
- 85g/3oz double cream
- Freshly grated nutmeg
- Salt and fresh ground pepper

1 - Melt the butter in a large nonstick pan over medium heat. Add the onion and fry gently until softened and transparent, about 5 minutes.

2 - Meanwhile, combine the sweet potatoes / butternut squash, the cooked meat (chicken, turkey or duck), chestnuts and egg yolks in a large bowl and mix gently with a wooden spoon.

3 - Add the onions to the chestnut / meat mixture, place in a large frying pan and cook on medium heat, stirring frequently, until heated through, about 10 minutes. Stir in half the cream, the nutmeg, salt and pepper.

4 - Increase the heat to medium-high and cook, stirring frequently, until lightly browned, about 5 - 10 minutes. Pour the remaining 2 tablespoons of cream around the edge of the pan, shaking the pan so that the cream flows under the hash. Cook, shaking the pan frequently, until the bottom of the hash is going crispy and well browned, 4-5 minutes.

Serve immediately.
