

Joe's Two-Potato Hash with Goat Cheese and Bacon

Brown sweet and russet potatoes, onions, garlic, and thyme, stir in cooked bacon and goat cheese, and what do you get? Topped with a fried egg, quite possibly the world's best breakfast.

TIME: 45 minutes

MAKES: 4 servings

4 thick slices bacon (I used uncured applewood-smoked), chopped
1 small onion, thinly sliced
2 teaspoons chopped fresh thyme
Salt and freshly ground pepper
2 cloves garlic, finely chopped
1 tablespoon olive oil (optional, may be needed if your bacon isn't that greasy)
1 Russet potato (about 3/4 pound), chopped into 1/2" pieces
1 sweet potato (about 3/4 pound), chopped into 1/2" pieces
4 eggs, cooked to your liking
4 ounces goat cheese, crumbled

Heat a large, heavy skillet (such as cast iron) over medium heat. Add the bacon and cook, stirring occasionally, until crisp. Transfer to a paper towel-lined plate and set aside.

Add the onion and thyme, and season with salt and pepper. Cook and stir 5 minutes, until soft. Add the garlic, stir to combine, then scoot the onion mixture to the perimeter of the pan. (Here, if the pan seems dry, swirl the olive oil onto the center of the pan.) Add the potatoes to the center, season with salt and pepper, and cook for 5 minutes, undisturbed, until the potatoes have browned on the bottom. Stir the mixture together, cover, and cook another 15 minutes or so, stirring occasionally, until the potatoes are browned and cooked through.

Return the bacon to the pan and cover for a minute or so, to heat the bacon through again. (Here's a good time to cook the eggs.) Scoop the hash onto plates, sprinkle with goat cheese, and serve hot, topped with eggs.