

Quick & Easy

THE COSTCO WAY

Sweet Potatoes with Prosciutto

Makes 36 to 40 servings

Sweet Potatoes with Prosciutto Ingredients:

4 Nature's Pride Organic Sweet Potatoes

1 Tbsp vegetable oil

Salt and pepper to taste

12 oz prosciutto, cut into strips

Maple Glaze

3 green onions, chopped

Instructions:

Preheat oven to 425 F. Line a baking sheet with parchment paper. Peel the sweet potatoes. Cut in half lengthwise. Cut each half into three long wedges. Place on the baking sheet. Drizzle with oil. Sprinkle generously with salt and pepper. Toss to coat. Spread out into a single layer. Wrap one strip of prosciutto around each potato wedge, tucking the ends under the bottom. Bake for 20 minutes.

Prepare Maple Glaze while sweet potatoes bake. Remove sweet potatoes from the oven. Brush Maple Glaze over the top. Bake for an additional 5 minutes. Sprinkle with green onions. Serve immediately.

Maple Glaze Ingredients:

¼ cup maple syrup

1 tsp ground cinnamon

¼ tsp cayenne pepper

Instructions:

In a small bowl, combine maple syrup, cinnamon and cayenne.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Sweet Potato Hash

Makes 6 servings

Ingredients:

2 medium (approximately 4 cups) Nature's Pride Organic Sweet Potatoes
8 slices bacon, cut into 1/2-inch-thick pieces
1 Tbsp olive oil
1 small onion, diced
1 yellow bell pepper, diced
1 red bell pepper, diced
1/2 jalapeño, diced
1/2 tsp cumin
1/2 tsp garlic powder
1/2 tsp smoked paprika
4 cups kale, roughly chopped
6 eggs
Salt and pepper, to taste
1 green onion, sliced
1 avocado, sliced

Instructions:

Peel and cut sweet potatoes into 1/2-inch cubes. Heat a large skillet over medium. Add bacon. Saute until crispy. Transfer bacon to a paper towel. Add olive oil, onion, yellow and red bell peppers, and jalapeño to the skillet. Saute for 1 minute to soften. Add sweet potatoes, cumin, garlic powder and paprika. Stir. Cook for 5 to 6 minutes, stirring occasionally. Cover. Cook for an additional 5 minutes, or until the sweet potatoes are tender when pressed with a fork. Add bacon back into the skillet. Stir. Add kale. Stir. Cook for 1 to 2 minutes, or until kale is wilted.

Use a spatula to create 6 wells in the hash. Crack an egg into each well. Cook until the eggs are done to your liking. Place a lid on the pan to cook the eggs faster. Remove skillet from heat. Season with salt and pepper. Top with green onion and avocado. Serve immediately.

Tip: Poach the eggs separately to speed up the cooking time.

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