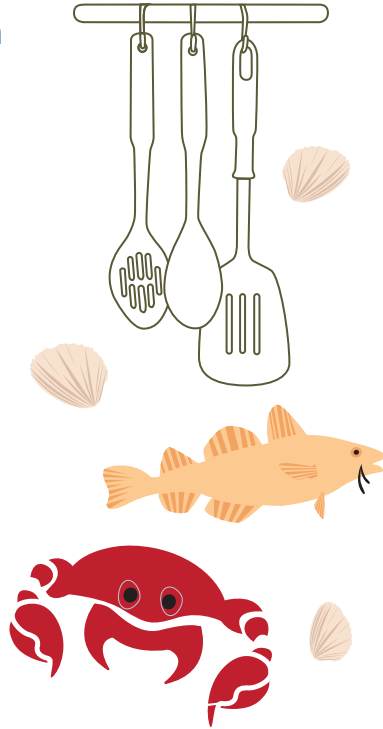


Smoked Rainbow Trout Hash with Poached Eggs

Makes 4 servings

INGREDIENTS:

- 4 tbsp. unsalted butter
- 2 lbs. boiled potatoes, cooled & diced
- 2 yellow onions, finely chopped
- 1/2 lb. smoked US farmed rainbow trout, flaked into small pieces
- 1/2 cup heavy cream
- 2 garlic cloves, finely chopped
- 2 tbsp. fresh dill, chopped
- Salt & pepper, to taste
- 4 poached eggs
- 1 tbsp. fresh chives, thinly sliced



DIRECTIONS:

1. Heat 2 tablespoons of butter in saucepan over medium-high heat
2. Once the butter begins to melt, add the boiled potatoes and cook until lightly browned
3. Add remaining butter and onions, sauté the mix until the onions are translucent
4. Add trout, cream, dill, garlic, and salt and pepper and slowly stir the mix
5. Continue to stir mixture every 3 minutes until potatoes are golden, about 10-15 minutes
6. Plate the hash and garnish it with a poached egg and freshly cut chives

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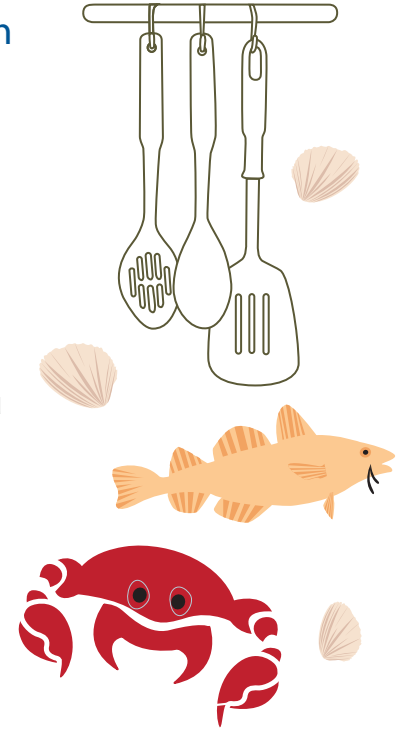


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