



# Smoked Salmon Hash

## Ingredients

- 2 Tbsp. Olive oil
- 1-1/2 pound potatoes, peeled and diced
- 4 ounces (1 package) Aleutia smoked salmon, skin flaked with skin removed
- 3 Tbsp. sour cream
- 1 cup chopped white onion
- 2 tsp. horseradish
- 1 tsp. Dijon mustard
- 2 Tbsp. finely chopped green onions
- 1 Tbsp. minced fresh parsley
- Salt and pepper

Cut the potatoes small so they cook through. Serve the hash with a squeeze of lemon and extra sour cream on the side. Top it with a runny, cooked egg.

Heat the oil in a frying pan. Add the potatoes and onion and stir to coat with oil. Spread the mixture so there is an even layer on the bottom of the pan. Cook and turn the potatoes frequently to brown evenly and cook through. This takes about 20 minutes.

Mix the smoked salmon, sour cream, horseradish, mustard, chives and parsley into a medium bowl. When the potatoes are cooked through, turn off the heat and fold salmon mixture into the pan. Add salt and pepper to taste. Let the hash sit in the unheated pan for several minutes to heat everything through before serving.

*Thanks to Elise Bauer for the original recipe, which we adapted.*



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