

# RECIPE

chris  
*loves* julia

## SUMMER BREAKFAST SKILLET WITH ROOT VEGETABLES AND TURKEY SAUSAGE

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### INGREDIENTS

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|---|---|
| 3 cups sweet potato, medium diced       | 2 cups baby kale, washed & roughly chopped              |
| 1 1/2 cups sweet onion, medium diced    | 4-5 sprigs fresh thyme, leaves removed, stems discarded |
| 2 cups purple potato, medium diced      | 1/2 lb. turkey sausage                                  |
| 2 cups red potato, medium diced         | 6 eggs  |
| 2 cups celery root, medium diced        | salt & pepper TT  |
| 2 cups yellow bell pepper, medium diced | fresh parsley   |

### DIRECTIONS

1. Preheat oven to 425. Place large, cast iron skillet in the oven as it preheats on the middle rack.
2. In a bowl, combine all ingredients except the eggs. Pinch off pieces of the turkey sausage to create “crumble” sized pieces. Toss to coat evenly with oil & mix all ingredients well, seasoning with two large pinches of salt and 5-6 grinds of fresh black pepper.
3. Quickly remove the heated skillet from the oven and close the door (to prevent heat loss). Pour veggie and sausage mix into the skillet, and quickly place back in the oven. Roast for 30-40 minutes, tossing every 10 minutes or so until sausage is cooked and veggies are beginning to brown.
4. Reduce oven temperature to 400.
5. Quickly remove the skillet from the oven and close the door. Using a wooden spoon, make 6 wells in the vegetables and add one egg to each well. Place the skillet back in the oven and bake for 5-15 minutes, until eggs reach desired doneness.
6. Remove from oven and serve warm. Serves 6.