

Sautéed Beet and Potato Hash

3 tablespoons vegetable oil

2 small onions, diced

4 medium red or white potatoes, peeled, grated

2 medium beets, peeled, grated (2-3 cups)

2 teaspoons fresh thyme leaves or 1 teaspoon dried

1 teaspoon minced garlic (about 2 medium cloves)

Salt

½ teaspoon freshly ground black pepper

1. Heat the oil in a large skillet over medium heat. Add the onions; cook and stir until soft and translucent, 5 to 7 minutes.
2. Stir in the potatoes, beets, thyme, and garlic. Season the potatoes with salt to taste. Cook, turning it occasionally, until the potatoes and beets are tender and slightly crispy, 15 to 20 minutes.
3. Remove the skillet from heat. Season generously with pepper, and more salt if desired, to taste.

Serves 4