



## Hot Honey Sweet Potato & Apple Hash

*Makes 4 Servings*

- 2 tablespoons extra virgin olive oil
- 1.5 cups Vidalia onion, 1/2" -3/4" dice
- 1 tablespoon rosemary, fresh, fine chopped
- 1 teaspoon kosher salt
- 1 large sweet potato, peeled & diced 1/2"
- 2 tablespoons Datil Bee Awesome Key Lime HH
- 4 ounces Vegetable Stock
- 3 each scallions, white and green separated
- 1 each Granny Smith apple, 1/2" -3/4" dice
- 3 tablespoons Green Pumpkin seeds (Pepitas), toasted



Datil Bee Awesome Key Lime Hot Honey to Drizzle

- 1) Coat a saute pan with olive oil over medium heat add onion and rosemary, season with salt and saute the onion until soft and aromatic, about 5-6 minutes stirring often.
- 2) Add sweet potatoes, Datil Bee Awesome Hot Honey, and vegetable stock. Cover and cook for 8-10 minutes, or until potatoes are soft but not mushy. Remove the cover and let the liquid reduce by about half.
- 3) add scallion whites and apples and cook for 4 minutes, or until apples are soft, stirring frequently.
- 4) Stir in scallion greens and pepitas., taste and adjust seasoning.
- 5) Serve With a Drizzle of Datil Bee Awesome Key Lime Honey Toasting Pepitas- Pre heat oven 350 F Place pepitas on tray and cook in oven for 7-8 minutes.

Ideas : Add bacon for non- vegetarian option. If you want to add bacon use 2 strips thin cut bacon sliced into 1/4 lardons. Reduce extra virgin olive oil to 1 tbs and cook bacon 4-5 minutes crispy before adding onion and rosemary.

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