

ABC Potato Hash



Ingredients

- 1 1/2 tablespoons extra-virgin olive oil
- I cup diced onion
- 4 cloves garlic, minced
- I pound russet potatoes, peeled and diced
- 1/4 teaspoon freshly ground black pepper
- 1 15-ounce can chickpeas, drained and rinsed
- I 15-ounce can low-sodium black beans, drained and rinsed
- I pound baby asparagus, cut into I/4-inch pieces
- 1 1/2 teaspoons allspice
- ı teaspoon za'atar
- 1 teaspoon ground oregano
- 1 teaspoon smoked paprika
- 1 teaspoon ground coriander

Directions

Makes 4 servings

- I. In a large skillet, heat oil over medium-high heat. Add onion, garlic, potatoes and black pepper. Stir. Cook for 5 to 7 minutes, stirring often, until potatoes are tender and slightly browned.
- 2. Add chickpeas, beans, asparagus and spices. Stir. Cook for 5 to 7 minutes, stirring often. Enjoy warm!



MAIN DISH



TIP

Za'atar is a Middle Eastern spice blend commonly used in roasted and sauteed vegetables, breads and meats. If you don't have any on hand, you can use a Italian seasoning instead. (It contains many of the same ingredients.)



🔉 = low sodium

(GF) = gluten free

Visit allinahealth.org/recipes for more healthful recipe ideas.

© 2019 ALLINA HEALTH SYSTEM. TM – A TRADEMARK OF ALLINA HEALTH SYSTI OTHER TRADEMARKS USED ARE OWNED BY THEIR RESPECTIVE OWNERS

nutr-ah-59007 (10/19)

Nutrition Facts

Serving Size 1 1/4 cup (483g) Servings Per Container 4

Amount Per Serving

	Calories 430	Calories	from Fat 80
			% Daily Value
	Total Fat 9g		14%
	Saturated Fat 1g		5%
	Trans Fat 0g		
	Cholesterol 0mg		0%
ı	Sodium 390mg	16%	
	Total Carbohydrate 71g		24%
	Dietary Fiber	19g	76%
	Sugars 9g		

Protein 19g

Calcium 15%	6 • 1	Iron 40%		
*Percent Daily V				
diet. Your daily values may be higher or lower depending on your calorie needs:				
aepenaing on yo				
	Calories:	2,000	2,500	
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400 mg	
Total Carbohydra	ital Carbohydrate		375g	
Dietary Fiber		25g	30g	

Carb choices per serving: 4 ½