



# Whole30 Kale Breakfast Hash

Recipe & photography created by @fueledbyflavors.

## Ingredients:

Serves 2

- 2 links of **Bilinski's Cajun-Style Andouille Chicken Sausage**, sliced
- 2 medium russet potatoes, diced
- 2-3 tbsp EVOO
- 1/2 green pepper, diced
- 2 cups kale, roughly chopped
- Salt, to taste
- Cajun seasoning blend, to taste
- 2 eggs, optional

## Instructions:

- 1.** Wash and dice two medium potatoes. Place in microwave-safe bowl, covering potatoes with water, and microwave for about 3 mins. Remove, rinse, and drain.
- 2.** In a skillet, heat up EVOO and add 1 medium diced onion. Allow to cook for 1-2 minutes over medium heat.
- 3.** Add sliced Bilinski's chicken sausages and cook for a few more minutes, until browned.
- 4.** Add potatoes and diced green pepper. Sprinkle with salt and your favorite Cajun seasoning blend.
- 5.** Add 2 cups roughly chopped kale and stir to combine just before serving. We recommend adding a fried egg to top off the dish!

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