

Easy Sausage & Potato Hash with Sunny-Side-Up Eggs

Skillet Sausage, Crispy Potatoes & Sunny-Side Eggs

TIME
10 min

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INGREDIENTS

6 large eggs
2 smoked sausages (kielbasa or beef), sliced
2 cups baby potatoes, halved
½ red bell pepper, sliced
½ yellow bell pepper, sliced
2 tablespoons olive oil or butter (divided)
Salt and black pepper, to taste
Fresh chives or chopped green onions, for garnish
Optional: garlic powder, smoked paprika for extra flavor

DIRECTIONS

1. **Cook the Potatoes:** Heat 1 tablespoon of olive oil in a large cast-iron skillet over medium heat.
2. **Add the halved baby potatoes** cut-side down. Cook for 10-15 minutes, stirring occasionally, until they're golden brown and fork-tender. Season lightly with salt and pepper.
3. **Add the Sausage & Peppers:** Stir in the sliced sausage and bell peppers.
4. **Season with additional salt, pepper, and smoked paprika** if using. Cook for about 5-7 minutes, until the sausage is nicely browned and the peppers are tender.
5. **Add the Eggs:** Push the sausage and potato mixture to one side of the skillet.
6. **Add the remaining tablespoon of oil or butter** to the empty side. Crack the eggs directly into the pan. Season with salt, pepper, and a sprinkle of chives.
7. **Cook the Eggs:** Cook until the whites are set but the yolks remain runny.
8. **If needed, loosely cover the skillet with a lid** for 1-2 minutes to help the tops set without overcooking the yolks.
9. **Serve:** Garnish with fresh chives or green onions. Serve immediately, straight from the skillet.

SWAPS & NOTES

Potatoes: Yukon Gold or red potatoes work beautifully if you don't have baby potatoes.

Sausage: Try chicken sausage, turkey sausage, or even plant-based alternatives.

Spice it up: Add crushed red pepper flakes for heat.

Extra veggies: Mushrooms, spinach, or zucchini are great additions.

TIPS FOR SUCCESS

Use a large skillet for proper browning.

Let potatoes sear undisturbed for better crispiness.

Too high and the sausage will burn before the potatoes cook through.

Cover eggs briefly to set the tops while keeping yolks sunny and vibrant.

