

Loaded Butternut Squash Hash Browns (spicy)!



Ingredients:

- 1 Package Marketside Butternut Squash Pre Chopped - [Walmart Carries This](#)
- 1 Large Potato Shredded - Per Person
- 1 Package Of Pre Chopped Green Onions
- 1 Package Of Sliced Portobello Mushrooms
- Cilantro - Finely Chopped
- Salt & Pepper
- Johnnys Seasoning – Optional

Directions:

In a Pan, on medium high heat, bring about a half inch of water to a boil. Once its boiling, add butternut squash (water should almost cover squash). Cook for about 5 minutes or until soft and then drain. Salt, Pepper & Tabasco (if you want it spicy) to taste.

At the same time, in a separate pan, cook mushrooms until wilted down. I also added pepper to the mushrooms.

For the hash browns you will need to heat a non-stick skillet on medium high. Then add shredded potatoes and evenly brown each side by pressing down on them with the backside of your spatula. Add Johnny's seasoning and then place on a plate.

Plating:

Then on a plate with the hash browns place on top butternut squash, mushrooms, cilantro and green onions.

That's All!