



# Garlic Steak-and-Potato Hash

**GF**  
option

## INGREDIENTS

1 tbsp Hy-Vee salted butter, softened  
1 tbsp Hy-Vee plain cream cheese, softened  
1 tsp green onion, finely chopped  
1 clove(s) garlic, minced  
½ (16-oz.) pkg. Hy-Vee double smoked thick-sliced bacon, crisp-cooked chopped, and divided  
2 (12-oz. each) Hy-Vee Choice Reserve beef New York strip steaks  
2 tbsp Gustare Vita olive oil, divided  
4 cups Yukon gold potatoes, chopped, cooked, and cooled  
¼ tsp kosher salt  
¼ tsp Hy-Vee ground black pepper  
2 cups fresh arugula, divided  
4 Hy-Vee large eggs

## PREPARATION

- 1** Preheat oven to 400°. Stir together butter, cream cheese, green onions, and garlic in a small bowl until combined; set aside.
- 2** Heat 1 tablespoon olive oil in a large cast-iron skillet over medium-high heat. Pat steaks dry with paper towels; cut steak into 1-inch pieces. Cook and stir pieces in cast-iron skillet for 4 minutes. Transfer steak to a bowl; set aside. Wipe skillet clean.
- 3** Heat additional 1 tablespoon olive oil in same skillet over medium heat. Add cooked potatoes and sprinkle with salt and ¼ teaspoon black pepper. Cook 8 to 10 minutes or until slightly golden. Add 1½ cups arugula. Continue cooking 5 to 7 minutes or until potatoes are golden brown and crispy. Add steak, half of the bacon, and the cream-cheese-butter. Toss to combine; remove from heat.
- 4** Make 4 (2-inch each) indentations in the potato mixture. Crack 1 egg into a custard cup, pour egg into center of indentation. Repeat with remaining 3 eggs. Sprinkle eggs with an additional ¼ teaspoon black pepper. Transfer skillet to oven; bake 4 to 5 minutes or until whites are firm and yolks are slightly thickened. Remove skillet from oven; top with remaining bacon and additional ½ cup fresh arugula.

## NUTRITION FACTS

Calories: 860  
Total Fat: 57g  
Saturated Fat: 20g  
Trans Fat: 0g  
Cholesterol: 350mg

Sodium: 1740mg  
Carbohydrates: 26g  
Fiber: 4g  
Sugar: 3g  
Protein: 62g