

Pork

Campfire Hash

Taste of Home One-Dish Meals

Servings: 6

1 large onion, chopped
2 tablespoons canola oil
2 cloves garlic, minced
4 large (2 pounds) potatoes, peeled and cubed
1 pound smoked kielbasa or Polish sausage, 1halved and sliced
1 can (4 oz) chopped green chiles
1 can (14 1/2 oz) whole kernel corn, frozen, drained

In a large ovenproof skillet, Over medium heat, cook and stir onion in oil until tender.

Add garlic; cook 1 minute longer.

Add potatoes. Cook, uncovered, for 20 minutes, stirring occasionally.

Add kielbasa; cook and stir until potatoes are tender and well browned, about 10 minutes longer.

Stir in chiles and corn; heat through.

Per Serving (excluding unknown items): 140 Calories; 5g Fat (29.8% calories from fat); 3g Protein; 23g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Vegetable; 1 Fat.