



Sweet Potato Hash Brown Open-Face Sandwich With Ham And Cranberry-Dijon Brussels Slaw

Hands-on: 15 minutes Total: 1 hour, 2 minutes Serves 4

Is it lunch or is it breakfast? Get ready because waffled hash browns are about to become your new favorite thing. Topping them with ham and veggies makes this a satisfying and complete meal.

2 medium-size sweet potatoes (about 20 ounces), peeled and grated
1 cup thinly sliced yellow onion
3 tablespoons brown rice flour
1 tablespoon coconut oil, melted, plus more for greasing waffle iron
1 large egg, lightly beaten
1 teaspoon kosher salt
3 tablespoons olive oil
2 tablespoons apple cider vinegar
2 teaspoons Dijon mustard
1 teaspoon pure maple syrup
8 ounces Brussels sprouts, shaved
1/3 cup dried cranberries
8 ounces nitrate-free reduced-sodium thinly sliced cooked ham

1 Preheat a waffle iron to HIGH. Combine the grated sweet potato, onion slices, flour, 1 tablespoon coconut oil, egg, and 1/2 teaspoon of the salt in a medium bowl. Grease the waffle iron with coconut oil, and place about 1 1/2 cups of the sweet potato mixture in the center of the waffle iron, spreading the mixture to create a 6-inch square. Close the waffle iron, and cook until browned and tender, about 13 minutes. Remove the waffled sweet potato hash brown, and repeat the procedure to make 3 more hash browns.

2 Whisk together the olive oil, vinegar, mustard, maple syrup, and remaining 1/2 teaspoon salt in a medium bowl. Add the shaved Brussels sprouts; toss to coat. Let stand until the sprouts are tender, about 10 minutes. Fold in the cranberries.

3 Put 1 hash brown on each of 4 plates. Top each with 2 ounces ham slices and about 2/3 cup Brussels slaw.

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