

## [Mushroom and Sweet Potato Hash with Poached Eggs](#)

By Chef Marco Herrera of Noche Woodfried Grill and Agave Bar  
Tulsa, OK

From *The Wall Street Journal*, Saturday/Sunday January 4-5, 2025

Total Time: 30 minutes

Servings: 4

### **Ingredients**

5-6 tablespoons olive oil, plus more as needed  
1 pound oyster or shiitake mushrooms, stemmed and torn into 1-inch pieces  
Kosher salt  
1 medium yellow onion, finely diced  
4 cups peeled and  $\frac{3}{4}$ -inch diced sweet potatoes (from about 2 potatoes)  
2 cups frozen corn, thawed  
4 scallions, whites and light green parts, thinly sliced  
3 cloves garlic, minced  
4 eggs  
4 tablespoons crumbled cotija or feta cheese

### **Directions**

1. Place a large skillet over high heat. Add 2 tablespoons oil. Once hot, add mushrooms. Cook in batches if necessary to avoid overcrowding. Sear on one side, about 3-5 minutes, then flip and sear other side. Transfer to a plate and season with salt.
2. Reduce heat to medium and add enough oil to slick pan, about 2 tablespoons. Add onions and season with salt. Cook onions until soft but not colored, 3-4 minutes. Add sweet potatoes, a pinch salt and  $\frac{1}{4}$  cup water. Cover and cook until largest piece of potato is tender, about 10 minutes. Add water if needed so pan doesn't dry before potatoes cook through.
3. Uncover and stir in corn, 1-2 tablespoons oil and  $\frac{3}{4}$  of the scallions. Sauté until liquid cooks off and corn warms through. Return mushrooms to pan and stir in garlic, cooking until fragrant, about 1 minute. Season with salt.
4. Meanwhile, fill a wide pot with about 3 inches of water. Set over medium-high heat and bring to a gentle simmer. Reduce heat to low, so that the water barely trembles, then crack in two eggs. Poach until whites set but yolks remain runny, 2-3 minutes. Carefully remove eggs with a slotted spoon, blot dry and set aside. Bring water back to a simmer and repeat with remaining eggs.
5. To serve, plate hash, top with eggs and scatter crumbled cheese over top. Garnish with remaining scallions.