

Recipe adapted from the [Washington State Potato Commission](#).



## Apple Hash

1/4 c olive oil  
1 medium onion, diced  
4 large Yukon Gold potatoes, diced  
3 McIntosh apples, cored and diced  
2 T butter  
1 T fresh thyme leaves  
Salt and pepper to taste

In a large skillet, sauté the onions, olive oil and salt and pepper over medium heat for about three minutes, or until translucent. Add potatoes and sauté for approximately 10 minutes and then add the apples, butter and thyme. Cook until the potatoes are tender, approximately another 10-15 minutes. Serve warm.