

# Pumpkin Hash. ★★★★★

Cromwell Farms Pumpkin and Bacon Hash - Perfect for any time of day!

**Keyword** bacon, black pigs, cromwell farms, farm, farmstay, hash, homemade, local, pumpkin, pumpkin and bacon hash

**Prep Time** 30 mins **Cook Time** 15 mins **Servings** 2 **Author** David Lovett

## Ingredients

- 2-3 rashers bacon cut into 2cm pieces
- olive oil
- 500 gm pumpkin cooked and chopped into chunks (I used last night's roast pumpkin)
- 2 cloves garlic chopped
- 2 eggs
- 2 tbsp chives chopped
- salt & pepper

## Instructions

1. Place a fry pan over a medium heat, add a small splash of oil and the bacon, and allow the fat to render and bacon to slowly cook and become golden and crispy.
2. Add the garlic and give it a stir.
3. Now in with the pumpkin, as it's already cooked you need to be gentle with it so as not to break it or mash it up. Just leave it to fry in the bacon fat and warm through, about 5 minutes.
4. Check the seasoning, bacon is salty and if your pumpkin was seasoned before cooking it may not need any more, so have a taste and see what you think.
5. Spoon into bowls and top with an egg (I like fried or poached), then add a pinch of chives and salt & pepper to finish.