

# Tri Tip Breakfast Hash

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This delicious tri tip recipe is great to start the day off with, and a perfect day-after-grilling meal with your leftover tri tip.

## Ingredients (serves 3-4)

2 medium-sized Idaho - OR - large Russet potatoes, diced  
1/2 sweet yellow onion, diced  
1/2 red pepper, diced  
1/2 green pepper, diced  
1 1/2 - 2 cups of leftover tri tip, diced  
1-2 tbsp olive oil  
Sea salt and fresh pepper (to taste)  
3 eggs (cooked as desired)

- 1) **Pre-cook prep is key - dice the peppers, onion and potatoes and put to the side.** You can dice the peppers and onions into larger pieces, but cut the potato pieces to the size of a penny (helps with a complete cook through).
- 2) **Heat up large skillet with olive oil over medium heat. When oil is hot, put in the diced onions** and let them cook for 3-4 minutes, flipping occasionally to keep them from burning.
- 3) **Add in potatoes.** Cook on one side for 4 minutes, then flip and cook for another 4 minutes. When the potatoes are cooking on each side, leave them alone and don't keep flipping!
- 4) **Once the potatoes and onions are golden brown, add the diced tri tip and red and green peppers.** Stir it all together, cover the skillet, and cook for 4-5 minutes. Note: If you want your peppers a bit more crunchy (al dente), cook for 2-3 minutes.
- 5) **While you are cooking the peppers, cook the eggs** by your desired method. We cooked ours over-easy, and it was amazing.
- 6) **You are ready to plate your tasty tri tip breakfast!** Take a spatula and scoop out your portion, putting your egg right on the top. Season your food as desired. Pair this up with some delicious coffee, juice or mixed adult breakfast beverage - and ENJOY!

To see a video of this recipe, head over to our website at:

[www.thetritipguy.com/tri-tip-breakfast-hash](http://www.thetritipguy.com/tri-tip-breakfast-hash)