Breakfast Potato Hash

Ingredients
2 potatoes, cut into bite-size pieces
1 tbsp olive oil
1 onion, chopped
1 green bell pepper, chopped
1/2 cup chopped tomato
1/2 tsp dried oregano
4 eggs
Salt and black pepper to taste
Crumbled queso fresco to taste

Directions
1. Heat oil in a large skillet on medium high. Sauté onion and bell peppers until soft, about 2-3 minutes.
2. Add potato and oregano to the pan and reduce heat to low. Stirring frequently, until potatoes are tender and lightly browned, about 30 minutes.
3. Add the tomatoes, salt, and black pepper and cook for 1-2 minutes.
4. Fry egg in a separate pan
5. Place hash on plate and top with the egg. Sprinkled queso fresco to taste.

Servings: 4
Total Time: 45 minutes