

## LEFTOVER EASTER HAM SKILLET

2 Tbsp., Sage & Onion Olive Oil or 3 tbsp. of Butter Olive Oil  
3 large Yukon gold or red potatoes cut into ½ cubes  
2 cups thinly sliced onion  
2 cups of fully cooked ham cubes  
1 lb. fresh asparagus cut into 1-inch  
1 tbsp. Lemon Pepper Olive Oil  
1 tsp. lemon pepper  
2 tsps. Cajun or creole seasoning  
Salt and pepper to taste  
Sour cream  
2 tbsp. fresh chopped parsley

1. Heat Sage & Onion or Butter Olive Oil in a large skillet over medium heat. Add onion cook 2 to 3 minutes or until softened.
2. Cook asparagus with 1 tbsp. Lemon Pepper Olive Oil in separate skillet until slightly brown; add salt and lemon pepper. Remove from heat.
3. In skillet with onions add potatoes, salt and pepper to potatoes. Cook 10 to 12 minutes, stirring occasionally, until tender and slightly brown. (You may need to add a little more oil).
4. Stir in ham, asparagus and Cajun seasoning. Cook 2 to 3 minutes.
5. Sprinkle parsley and serve with sour cream

Makes 4 to 5 servings

This goes well with a fresh fruit dish and banana bread.

A Toast to All Things adaption from Heritage Kitchen.