Crispy Glazed Holiday Ham & Sweet Potato Skillet Hash



Christmas Leftover Series

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Turn leftover Christmas ham and roasted sweet potatoes into a delicious one-pan meal with this crispy holiday hash. Sweet-and-salty pieces of baked ham caramelize in a hot skillet alongside tender sweet potatoes, colorful bell peppers, garlic, and fresh rosemary.
The finishing touch? Four eggs cracked directly into the skillet and gently cooked until the whites are set. The rich yolks mingle with the crispy potatoes and savory ham, creating a satisfying breakfast-for-dinner meal without the extra dishes.

Servings: 4
Prep Time: 10 minutes
Cook Time: 20–25 minutes
Total Time: 30–35 minutes
Equipment: 12-inch cast-iron or oven-safe skillet with a lid

YOU'LL NEED

- 2 tablespoons olive oil or unsalted butter
- 1 medium yellow onion, diced
- 1 red bell pepper, diced
- 2 cups cooked leftover baked holiday ham, cut into ½-inch cubes
- 2½ cups leftover roasted sweet potatoes, cut into bite-sized cubes
- 2 cloves garlic, minced
- 1 teaspoon finely chopped fresh rosemary
- ½ teaspoon smoked paprika
- Kosher salt and freshly ground black pepper, to taste
- 4 large eggs
- 2 tablespoons chopped fresh parsley or sliced green onions, for garnish

Using fresh sweet potatoes instead? Replace the roasted leftovers with 1 large sweet potato, peeled and cut into ½-inch cubes. See the adjusted cooking instructions below.

ALL YOU HAVE TO DO

1. Sauté the vegetables
Heat the olive oil or butter in a 12-inch cast-iron skillet over medium heat. Add the diced onion and red bell pepper. Cook for approximately 4-5 minutes, stirring occasionally, until softened and lightly browned.
2. Add the sweet potatoes
If using leftover roasted sweet potatoes, add them to the skillet and toss gently with the vegetables.
If using raw sweet potatoes, add the cubes to the skillet with the onion and pepper, along with 2 tablespoons of water. Cover and cook for approximately 8-10 minutes, stirring occasionally, until the potatoes are nearly fork-tender. Add a little more water if the skillet becomes dry. Remove the lid and allow any remaining moisture to evaporate before continuing.
3. Crisp the ham and potatoes
Add the cooked diced ham to the skillet. Spread the ham and sweet potatoes into an even layer and let them cook undisturbed for 3-4 minutes to develop golden, caramelized edges.
Gently toss and cook for another 2-3 minutes. Avoid stirring constantly so the ingredients have time to crisp.
4. Season the hash
Add the minced garlic, fresh rosemary, smoked paprika, and freshly ground black pepper. Stir and cook for approximately 1 minute until fragrant.
Taste before adding salt because leftover holiday ham can already be quite salty.
5. Cook the eggs
Use the back of a spoon to create four shallow wells in the hash. Crack one egg into each well and season lightly with pepper. Reduce the heat to medium-low, cover the skillet, and cook for approximately 4-6 minutes, or until the egg whites are set and the yolks reach your preferred consistency.
For food safety, cook eggs until both the whites and yolks are firm, or use pasteurized eggs if you prefer runny yolks.
6. Garnish and serve
Remove the skillet from the heat. Sprinkle with chopped parsley or sliced green onions and serve warm straight from the pan.

Why This Recipe Works for Busy Evenings

Leftover baked ham and roasted sweet potatoes are already cooked, so they need only a few minutes in the skillet to develop golden, crispy edges.
Fresh onion, bell pepper, garlic, and rosemary add flavor, while cooking the eggs directly in the hash keeps cleanup simple. It's a practical way to turn two Christmas dinner leftovers into a completely different meal.

Flavor Profile, Pairings & Kitchen Notes

Flavor and texture: Sweet, smoky, and savory, with caramelized ham, tender sweet potatoes, fragrant rosemary, and crisp vegetable edges. The eggs add richness and bring the whole skillet together.
What to serve with it: Buttered sourdough toast, leftover Christmas dinner rolls, or sliced avocado with a little hot sauce. A simple green salad also works beautifully.

Easy substitutions:

- Replace sweet potatoes with leftover roasted Yukon Gold or russet potatoes.
- Use cooked leftover roast turkey or prime rib instead of ham.
- Replace rosemary with fresh thyme or dried Italian seasoning.
- Add mushrooms, spinach, or leftover roasted peppers for extra vegetables.
- Sprinkle shredded sharp cheddar or Monterey Jack over the hash before adding the eggs.

Make-ahead tip: Prepare the hash base without the eggs and refrigerate it in an airtight container. When ready to serve, reheat the mixture in a skillet until hot and crispy, then create wells and cook fresh eggs on top.

Storage and reheating: Refrigerate the cooked hash base within 2 hours and use within 3–4 days. Reheat in a skillet over medium heat until heated through to 165°F. Add freshly cooked eggs just before serving. If storing a finished hash with eggs, refrigerate promptly and reheat thoroughly.

Cook's Confidence Cue: Don't overcrowd the skillet or stir the ham and potatoes too frequently. Letting them sit against the hot pan for a few minutes is the secret to getting those delicious caramelized edges. If your skillet is smaller than 12 inches, crisp the ingredients in batches.