

American Corned Beef Hash and Eggs



Preparation time: 35 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Dinner Recipes

Hash is a dish consisting of meat, potato and onions while this variation adds eggs for a delicious brekky option!



Ingredients

3 large potatoes, scrubbed

100g butter

1 onion, finely chopped

1 cups cooked corned beef, roughly chopped

4 eggs

salt and pepper, to season

2 tbs finely shredded parsley, to serve

Method

1. Place the potatoes in a microwave-safe bowl and microwave for 15 minutes. Allow to cool, then cut into 1-2 cm cubes.
2. Heat the butter in a large frying pan and fry the onion for about 2 minutes until translucent. Add the potatoes and corned beef and spread into an even layer. Fry for about 3-5 minutes until the potatoes are browned then flip the hash and fry for a further 3-5 minutes.
3. Make 4 wells in the hash to hold the eggs, and crack an egg into each well. Cover the pan with a lid and cook for about 5 minutes until the egg whites are just set but still have runny yolks.
4. Season with salt and pepper and scatter with parsley to serve.