
CORNED BEEF
Hash
CERTIFIED
HEREFORD
BEEF

Corned Beef Hash

Total Recipe Time: 45 minutes
Total servings: 4
Protein per serving: 23g

Ingredients

- 8 ounces cooked Certified Hereford Beef corned beef, diced
- 2 tablespoons vegetable oil
- 1 white onion, diced
- 1 bell pepper, diced
- 2 medium baking potatoes, shredded (about 2 cups)
- 4 tablespoons unsalted butter
- 4 large eggs
- 4 slices cheddar cheese
- Salt and pepper to taste

Instructions

1. Heat oil in a medium skillet over high heat. Add the corned beef and cook, stirring until it is slightly browned.
2. Stir in the onion, bell pepper and potatoes. Cook until brown and crisp on the bottom, about six minutes.
3. Continue cooking, turning the hash as it browns evenly, about 15 more minutes.
4. Heat the butter in a non-stick skillet over medium-high heat. Fry the eggs to your liking - either sunny-side up or over easy. Season with salt and pepper.
5. Place the cheese slices on top of the hash. Reduce heat and let sit until the cheese melts. Top the hash with eggs and serve.