



## Corned Beef Hash



### Ingredients

- 8 oz cooked corned beef, diced
- 1 white onion, finely chopped
- 1 bell pepper, finely chopped
- 2 medium potatoes, peeled & shredded (about 2 cups)
- 4 tbsps unsalted butter
- 4 large eggs
- Salt and pepper
- 4 slices cheddar cheese (about 2 oz)

### Preparation

- ▶ Heat the oil in a medium skillet over high heat. Add the corned beef and cook, stirring with a wooden spoon, until it browns slightly, about 3 minutes.
- ▶ Stir in the onion, bell pepper and potatoes and cook, undisturbed, until brown and crisp on the bottom, about 6 minutes. Continue cooking, turning the hash as it browns evenly, about 15 more minutes.
- ▶ Place the cheese slices on top, reduce the heat and let sit until the cheese melts, about 1 minute.
- ▶ To serve, top each portion of hash with a fried egg