

Corned Beef Hash

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Category: Entree

Servings: 6

Preparation Time: 45 min

Cooking Time: 30 min

A note before you start: I didn't find a recipe that 'wowed' me so I took the best parts of a few recipes I researched to come up with this one; which got the Mr's ok!

Ingredients:

3 cups of cooked corned beef cut into small dice (or shredded; your choice)

3 Russet potatoes peeled, and diced approximately 1/3" dice

1 medium sweet onion diced

1/2 of a yellow pepper diced

1/2 of an orange pepper diced (I used both for color but a whole yellow or orange pepper would be fine.)

1 TBSP of olive oil

2 TBSP of canola oil or light olive oil

1 tsp of salt

1 tsp of finely chopped fresh rosemary

1/2 tsp of ground pepper

1/2 tsp of garlic powder

Step 1: Place the diced potatoes in a saucepan and cover with cold water. Bring to a boil, and simmer until just tender, about 10 minutes. Drain and set aside.

Step 2: Heat the olive oil in a saute pan and add the onions and the peppers. Season with the salt, pepper, and garlic powder, & rosemary. Saute until the onions are translucent. Add them to the potatoes and add the corned beef and mix gently.

Step 3: Add 1 TBSP of canola oil to the saute pan and heat on medium heat. Add the hash to the pan, and spread it out evenly. Saute for 7 minutes without stirring if you want a crust to develop. Brush the remaining 1 TBSP of canola oil on the top. With a spatula gently flip portions of the hash and allow the flip side to crisp up, cooking for another 5 minutes.

Buon Appetito!

