

## CORNERED BEEF HASH



Serves  
4



Prep  
25 minutes



Cooking  
15 minutes

Comfort food at its wintry best!

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	759kcal	5.9g	39g	14.7g	2.4g
RI%	38%	7%	56%	74%	40%

### METHOD

1. Cook the potato chunks in lightly salted boiling water for 5-8 minutes, until almost tender. It is important that they don't overcook.
2. While the potatoes are cooking, melt the butter in a very large frying pan and gently fry the onion for 6-8 minutes, until soft.
3. Drain the potatoes thoroughly in a colander and let them steam dry for 2-3 minutes. Tip them into the frying pan and cook with the onion for a further 8 -10 minutes, until browned.
4. Add the chunks of Princes Corned Beef and stir them through gently. Keep warm over a very low heat.
5. Heat the vegetable oil in a separate frying pan and crack in the eggs, frying them for 2-3 minutes until done to your liking. Share the hash between four plates, topping each portion with a fried egg. Season and serve, sprinkled with black pepper.



### INGREDIENTS

340g can **Princes Corned Beef**, cut into cubes  
1.5kg potatoes, peeled and cut into small chunks  
50g butter  
1 large onion, chopped  
4 tbsp vegetable oil  
4 eggs  
Salt and freshly ground black pepper