



Mexican Corned Beef Hash



Serves
4



Prep
5 minutes



Cooking
20 minutes



Ingredients

1 x 340g can of Princes Corned Beef, roughly cubed
500g large potatoes, peeled and cubed
2 tsp ground cumin
1 large red pepper, cored and roughly cubed
1 large green pepper, cored and roughly cubed
4 large eggs
a handful of cherry tomatoes, halved
a handful of chopped coriander
Splash of olive oil
Salt & pepper

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	115Kcal	1.3g	5.5g	2g	0.62g
RI%	22%	5%	30%	39%	40%

Method

1. Grab a large frying pan and pan fry the potatoes over a medium heat in a splash of olive oil for about 10 to 12 minutes until softened and tender.
2. Season with salt, pepper and cumin then add the corned beef separated into large chunks along with the peppers.
3. Continue to pan fry for about 5 minutes.
4. Use a spoon to make four hollows in the mix, then crack an egg into each.
5. Continue to cook until the egg whites are cooked but the yolk is still runny (you can use a lid to speed this up).
6. Serve garnished with halved cherry tomatoes and a scattering of coriander for a Mexican twist.

