

chattavore

CHEESY CORNED BEEF HASH

serves 4

Prep time: 10 minutes

Cook time: 20 minutes

- 1 tablespoon butter, bacon fat, or olive/canola oil (I used bacon fat)
- 1 medium onion, chopped
- 5 medium red potatoes, baked and cut into 1/2 inch cubes (or use leftovers from slow cooker corned beef and cabbage)
- 2 cups finely shredded cabbage or leftovers from from the slow cooker corned beef and cabbage (I used Fresh Express angel hair cole slaw)
- 2 cups leftover corned beef - cut into 1/2 inch cubes
- salt and pepper
- 4 ounces shredded cheddar cheese
- 4 fried or poached eggs (optional)

1. Preheat the butter, bacon fat, or oil over medium heat in a 12-inch skillet. Add the onion and cook until translucent. Add the potatoes and corned beef and stir to combine. Press the hash with a spatula and allow to cook for 3-4 minutes, until browned.
2. Carefully turn the hash over and press down again. Continue cooking and pressing until mostly browned, then stir in the cabbage and cook until softened. Add salt and pepper to taste.
3. Top the hash with the cheese and allow to cook for a minute or two so the cheese begins to melt. Divide among 4 plates and top each plate with a fried or poached egg, if desired. Serve immediately.