

Corned Beef Hash

Ingredients

- 3 Russet Potatoes (small, diced)
- 1 Onion (chopped)
- 2 Jalapenos (ribs and seeds removed, chopped)
- 2 clv Garlic (minced)
- 2 c Corned Beef (chopped)
- 1/4 c Parsley (chopped)
- 1/4 c Olive Oil
- 1/4 t Salt
- 1/4 t Ground Black Pepper
- 1 t Garlic Powder
- 3 Eggs

Instructions

1. In a large skillet on medium to low heat, add 2 tablespoons olive oil. Once oil is hot add cubed potatoes. Cook potatoes until crispy on all sides, about 20 minutes and drain on paper towel lined plate.
2. In the same skillet add 1 tablespoon olive oil, onions, garlic, and jalapenos. Saute until vegetables are softened, about 10 minutes. Add corned beef, salt, pepper, and garlic powder and stir until well combined, cook for 5 more minutes. Add chopped parsley and mix well, turn off heat.
3. In a small pan, add 1 teaspoon olive oil and crack one egg into the pan. Cook sunny-side up. Repeat with remaining two eggs.
4. To serve, add corned beef hash to a shallow bowl and top with a sunny-side egg.