

## **Irish: LEFT-OVER CORNED BEEF HASH, courtesy of Renee Malsom**



### **Ingredients**

1 c Left-over corned beef  
3 tbsp - olive oil  
1 onion - chopped  
1 bell pepper - chopped  
3 large russet potatoes - cubed  
1 tsp dried oregano salt  
pepper  
6 eggs

### **Instructions**

- preheat oven to 400
- in a large ovenproof skillet over medium heat add the oil,
- add onion and bell pepper and cook until soft, about 5 min
- add the potatoes and seasonings, cook until taters are golden
- about 15 -20 minutes, last add the corned beef and cook until crispy
- about 5 more minutes
- next, make 6 wells in the hash and crack an egg into each well,
- you can add salt and pepper to the egg if you want.
- put the skillet in the oven and bake for about 7-8 minutes, or until the egg white is cooked.



***Transfer to a bowl and enjoy!***