

Corned Beef Hash

Crispy yet soft, so simple but o so satisfying and comforting, it's a store cupboard classic, cheap as chips to make.

Now I'm sure everyone has had this dish in one form or another and I bet your Gran made it for you, but this is how I make mine.



Serves: 2

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 30 minutes

Ingredients

- 1 x 340g tin of corned beef, cut into cubes.
- 1 x 300g of tin new potatoes, cut into cubes.
- 1 medium onion, cut in half and finely diced.
- 1 red pepper, roughly diced.
- 4 tbsps of Worcestershire sauce.

Method

- Fry the onions and peppers in olive oil over a low heat with a pinch of salt and pepper. Cook for 10-15 or till nice and soft.
- Turn the heat up to high, add the potatoes and fry for a few minutes then add the corned beef along with the Worcestershire sauce. Give everything a good mix and continue to cook for a few more minutes.
- Check for seasoning, adjust and then pop under a hot preheated grill till the top of the hash gets a nice crust on it, should take around 3-5 minutes.
- I like to serve mine with a couple of fried eggs, lots of ketchup, a few chilli flakes and a few fresh chives or parsley.