



Corned Beef Hash

Yield: 20 each 10 oz Servings

Ingredients:

- 10 lbs [Reser's® Diced Potatoes](#) (71117.14563)
- 1 cup Canola oil
- 3 lbs cooked Corned beef, diced
- 2 cups Red bell pepper, diced
- 3 cups Yellow onion, diced
- Salt and pepper to taste
- 6 Tbsp Butter
- 20 Eggs

Directions:

1. Preheat a flattop grill to 375°F.
2. Add butter or oil to grill, top with corned beef, and cook for 2-3 minutes to reheat.
3. Add the Reser's Diced Potatoes, onion, and bell pepper, and cook, undisturbed, until potatoes are crisp on the bottom, about 6 minutes.
4. Season mixture with salt and pepper.
5. Continue cooking, turning the hash to crisp up all sides of the potatoes, about 15 more minutes.
6. Meanwhile, melt butter in a nonstick skillet over medium-high heat. Fry the eggs and season with salt and pepper to taste.
7. Divide the hash into portions and top with a fried egg.