



Corned Beef Hash

Yield: 6 Servings

Ingredients:

- 3 cups [Reser's® Diced Potatoes](#) (71117.14430)
- 8 oz cooked corned beef, diced
- 2 red bell pepper, diced
- 2 onions, diced
- 6 Tbsp butter
- 6 eggs
- 4 Tbsp canola oil

Directions:

1. Heat oil in a skillet over high heat. Add the prepared corned beef and cook, stirring, about 3 minutes to reheat.
2. Stir in the Reser's Diced Potatoes, onion and bell pepper, and cook, undisturbed, until potatoes are crisp on the bottom, about 6 minutes. Continue cooking, turning the hash to crisp up all sides of the potatoes, about 15 more minutes.
3. Meanwhile, melt butter in a nonstick skillet over medium-high heat. Fry the eggs and season with salt and pepper to taste.
4. Divide the hash into 6 portions and serve each with a fried egg on top!

TIP: Try Reser's® Baja Cafe Pico de Gallo Salsa on the side to add some zing!