



Corned beef hash with leftovers

Ingredients

3 tablespoons butter salted
1 large onion diced
3 garlic cloves chopped
1 cup carrots cooked and diced (optional)
3 cups potatoes cooked and cubed
1 cup corned beef brisket cooked and cubed
Salt and pepper
6 medium eggs (if you'd like to top it with eggs)

Instructions

1. In a large skillet (approx 12 in) over medium-high heat, melt the butter. Add the onion and garlic. Cook until softened, about 4 to 5 minutes, stirring as needed to avoid burning.
2. Add the remaining ingredients to the skillet. Cook, stirring often until heated through. Season with salt and pepper. (If you like it crispier, like I do:), leave it on heat without stirring for 1 minute or 2. Then stir and repeat process.) If you'd like to serve with eggs, proceed to next step. If not, Enjoy now!
3. Make 6 holes in the hash and crack one egg into each hole. Cover the skillet and reduce the heat to medium/low.
4. Cook until the eggs reach your desired doneness. Season the eggs with salt and black pepper prior to serving. This recipe will get you to make extra corned beef and potatoes so that you can enjoy again!