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RECIPES ARE ADDED!**

Corned Beef Hash

Whether it's the day after St. Patrick's Day or just leftovers from a hearty Sunday meal, don't let those extra potatoes, carrots, and cabbage go to waste! Instead of reaching for the canned stuff, turn them into something delicious and homemade. In just 20 minutes from prep to table, you can transform your leftovers into a comforting, flavorful dish.

Ingredients (Serves 2-4)

- 2 tbsp oil (canola or avocado oil)
- 4 Russet potatoes, diced (cooked leftovers or freshly boiled until fork-tender; canned also works)
- 2 carrots, diced (cooked leftovers, steamed fresh, or canned)
- 1/2 lb cooked corned beef, diced (add more to taste)
- 2-4 large eggs (sunny-side up)
- Kosher salt and black pepper, to taste
- Butter (for cooking eggs)

Instructions

1. **Heat the oil** in a **12-inch frying pan** over medium heat until shimmering.
2. **Add the potatoes, carrots, and corned beef** to the pan.
3. **Gently flatten the mixture** to evenly cover the pan and let it sit undisturbed for **2 minutes** to help develop a golden crust.
4. **Flip and flatten again**, letting it cook for another **2 minutes**.
5. **Repeat this process** until the potatoes are lightly browned and crispy, about **4 more minutes**.
6. Meanwhile, in a separate pan, **cook the eggs in butter** until sunny-side up.
7. **Plate the corned beef hash** and top each serving with an egg.
8. **Enjoy!**

Tips for the Perfect Hash

✅ **Don't over-stir**—letting the hash sit helps it develop a crispy texture instead of breaking apart into mush.

✅ **Season near the end**—corned beef is already salty, so adjust to taste.

✅ **Want extra flavor?** Add **chopped cabbage** while cooking for an even heartier hash.