

Corned Beef Hash

1-pound russet potatoes-peeled and cut into ¼-inch dice
1 pound cooked corned beef- cut into chunks
2 tablespoons butter
1 cup onions, chopped
Kosher salt and fresh ground black pepper to taste
¼-cup heavy cream
4 large eggs

Cook potatoes until tender in salted boiling water
drain
Pulse corned beef in food processor until course

Heat butter in non-stick pan- add onions and sauté until lightly browned. Add potatoes, season. Add corned beef and stir until golden brown. Add cream and cook about one more minute

Separate into 4 portions on a plate and top with a poached egg

* adding chopped red pepper when you sauté the onions gives a bright color to this dish