

Crispy Corned Beef Hash with Potatoes and Onions

There's something nostalgic and soul-warming about a skillet of



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10 min

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INGREDIENTS

2 cups cooked corned beef, diced

2 cups potatoes, diced

1 small onion, finely chopped

1 tbsp olive oil

1 tbsp butter

$\frac{1}{8}$ tsp black pepper

$\frac{1}{8}$ tsp garlic powder

$\frac{1}{8}$ tsp paprika

? Directions:

? Time & Yield:

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Servings: 4

? Customization Ideas:

Top with eggs: Fry or poach a couple of eggs to serve on top.

Add veggies: Toss in bell peppers, spinach, or even cooked cabbage.

Spice it up: Add crushed red pepper or hot sauce for a kick.

No leftovers? Use canned corned beef or deli-style beef in a pinch.

? What to Serve With It:

Easy Turkey Wings - a meaty double-up for dinner

Instant Pot Lasagna - pair with hash for a family-style feast

Blueberry Lemonade - refreshing contrast to rich, savory flavors

Peanut Butter Brownies - the ultimate dessert pairing

Breakfast Cookies - for a sweet finish to your savory brunch

? Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm in a skillet over medium heat to restore crispiness, or microwave in short bursts.

Freezer: Freeze in portions for up to 2 months.

Reheat straight from frozen in a skillet or oven.

? More Recipes You'll Love:

Easy Turkey Wings

Instant Pot Lasagna

Blueberry Lemonade

Peanut Butter Brownies

Breakfast Cookies

DIRECTIONS

- 1 SautØ the Potatoes:In a large skillet, heat olive oil and butter over medium heat. Add diced potatoes and cook for 10 minutes, stirring occasionally, until golden and fork-tender.
- 2 Add Onion:Stir in chopped onion and sautØ for another 3 minutes, until soft and slightly translucent.
- 3 Add Corned Beef & Seasoning:Add diced corned beef to the pan along with black pepper, garlic powder, and paprika. Stir everything together until well mixed.
- 4 Crisp It Up:Spread the mixture evenly in the pan. Press down gently with a spatula and let it cook undisturbed for 3-4 minutes to develop a crust.
- 5 Flip & Finish:Flip in sections or stir and re-press for another 3-4 minutes until browned and crispy.
- 6 Serve & Enjoy:Serve hot on its own, or top with a fried egg or a dollop of sour cream.
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- 9 Total : Time: 30 minutes
- 10 Servings: 4
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- 12 Add veggies: Toss in bell peppers, spinach, or even cooked cabbage.
- 13 Spice it up: Add crushed red pepper or hot sauce for a kick.
- 14 No leftovers? Use canned corned beef or deli-style beef in a pinch.
- 15 ? What to Serve With It: This corned beef hash stands alone, but it also plays well with others. Try

these tasty combos:

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17. Instant : Pot Lasagna - pair with hash for a family-style feast
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24. ? More Recipes You'll Love: Easy Turkey Wings
25. Instant : Pot Lasagna

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