

Corned Beef and Hash with Eggs

Happy St. Patrick's Day! Use your leftover corned beef to make a breakfast hash.

xoxo,

Kristin

1. In a large ovenproof skillet, heat oil or ghee cook hash browns and onion in oil until potatoes are browned and onion is tender. Remove from the heat; stir in corned beef and salt.
2. Make eight wells in the hash browns. Break one egg into each well. Sprinkle with salt and pepper. Cover and bake at 325° for 20-25 minutes or until eggs reach the desired doneness. Garnish with parsley.

Recipe inspired from

<https://www.gigsalad.com/blog/10-tasty-st-patricks-day-recipes/> Yield: 8 servings.