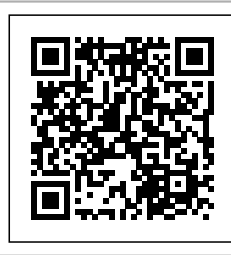


Corned Beef and Hash



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

- 2 cups of Chopped Leftover Corned Beef
- 2 cups of Leftover chopped Potatoes
- 1/2 Chopped Onion
- 1/2 Bell Pepper, diced
- 2 Cloves of Garlic, minced
- 1 Tbsp of Fresh Thyme
- 1/2 tsp of Paprika
- 1/2 tsp of Granulated Onion
- 1/2 tsp of Granulated Garlic
- 1 tsp of All Purpose Salt Free Seasoning
(Kirkland or Mrs. Dash make good ones)
- 1/2 tsp of Dried Parsley
- 2 Tbsp of Olive Oil
- Salt and Black Pepper
- 2 Tbsp of Chopped Parsley

1) In a large skillet, add the oil, preheat it over medium to medium-high heat (right between the two seem to be perfect) then add the onion and peppers along with a small pinch of salt and pepper, saute for a few minutes or until they develop some color around the edges, then add the potatoes, beef m seasonings and thyme and cook for about 10 minutes (or possibly longer) until the beef is well caramelized around the edges and everything else has developed good color too.

2) Stir in the garlic and parsley, cook for a couple more minutes then serve with some fried eggs.

