

CORNEB BEEF HASH



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
758521	Primo Gusto® Extra Virgin Olive Oil	2 Tsp.
680664	Cooked Corned Beef, diced	8 oz.
714932	White Onion, finely chopped	1 onion
147192	Green Bell Pepper	1 pepper
437360	GFS® Shredded Hash Browns	2 cups
299405	GFS Unsalted Butter	2 Tbsp.
304096	Old-Fashioned Rolled Oats	½ cup
860311	Light Brown Sugar	½ cup
299405	GFS Unsalted Butter	2 Tbsp.
424307	Kosher Salt	to taste
225037	Trade East® Regular Ground Black Pepper	to taste
726524	Cheddar Cheese, sliced	4 slices

Preparation Instructions

Wash hands.

Preheat oven to 375°F.

Heat the oil in a medium skillet over high heat. Add the corned beef and cook until it browns slightly, about 3 minutes. Stir in the onion, bell pepper and potatoes and cook until brown and crisp on the bottom. Continue cooking, turning the hash as it browns evenly, about 15 more minutes.

Place the cheese slices on top of hash and let it melt. Then place eggs on top of the hash and cheese. Season with salt and pepper and add butter on top. Put skillet in oven and cook for about 10-12 minutes, or until the eggs are cooked.