

# Corned Beef Hash



PREPARATION TIME  
10 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
corn bread



Take advantage of the savings when you buy the family-size package of corned beef. The portion you do not use for this

hash recipe can be thinly sliced to make classic Reuben sandwiches.

## SHOPPING LIST

- carrots • potato
- corned beef

## ON HAND

- oil • onion

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## INGREDIENTS

- 2 tablespoons vegetable oil
- 1 large onion, chopped
- 1 cup frozen sliced carrots
- 1 large potato, cubed
- 2 pounds corned beef, cubed (about 3 cups)

SERVES 6

**COOKIN'**  
*Express*

- You can save time by cooking the carrots and potato together in one large saucepan for 5 minutes.

## Make Ahead

You can make this dish up to 12 hours ahead. Refrigerate until ready to reheat in a nonstick skillet.

## VARIATION

For more color and vitamins, add a chopped green bell pepper during step 1.

**1** Heat oil in a large skillet over medium-high heat; add onion. Cook, stirring occasionally, until onion is tender, about 5 minutes.



**2** Meanwhile, bring carrots and  $\frac{1}{2}$  cup water to a boil in a small saucepan. Boil for 3 minutes; drain. Add to skillet.

**3** Place potato in a medium saucepan with enough water to cover. Boil until potato is tender, about 5 minutes; drain. Add to skillet.



**4** Add corned beef to skillet; stir to combine. Cook, pressing down on mixture with a spatula, for 15 minutes or until browned on the bottom. Invert onto a serving plate.