

Corned Beef Hash with Veggies

By Katie, and adapted by Beth

Ingredients

1 lb red skinned potatoes, quarter or half depending on the size. Mine were small!
3 Tb olive oil, divided
1 small yellow onion, diced
1 carrot, peeled, sliced
1 ½ cups chopped cabbage (leftovers from last fall in the freezer!)
1 jalapeño pepper, seeded
2 cups chopped corned beef (also from my freezer)
¼ teaspoon dried thyme
salt & pepper to taste
cooked egg, optional, on top

Instructions

Preheat the oven to 250 F. Bring a medium pot of slated water to boil. Add potatoes. Cook for 20 minutes until potatoes are cooked through. Drain potatoes in a colander. Let cool briefly and dice. Heat 1 ½ Tb. of oil in a large cast iron skillet over medium heat. Add onions, peppers, cabbage, and carrots. Try to push them down flat in a single layer and leave without stirring for 3-4 minutes to brown. Flip them and leave for another 3 minutes. Add corned beef and stir, tossing everything in the skillet for another 2 minutes. Sprinkle with thyme and a few grinds of black pepper. Transfer the mixture to a covered casserole and keep warm in the oven.

Add the other 1 ½ Tbs. of oil to the skillet. Add the potatoes pressing down into the pan into a single layer. Cook without stirring for 7 minutes until a crust is formed on the bottom. Sprinkle the potatoes with salt and several grinds of black pepper and toss, Transfer potatoes to the casserole and mix with the rest. Put in the oven to keep warm until ready to serve,

If using eggs, cook as desired and place on top of the hash.