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## **Corned Beef Hash**

*Chef Stephanie van Loon*

### **INGREDIENTS:**

½ chopped yellow onion

3 Tbls unsalted butter

1 Tbls olive oil

3 c peeled potatoes, red white and purple very small diced

½ c okinawan sweet potato, very small dice

½ c diced carrots

¼ c chopped fresh herbs, thyme, chives and parsley

1 chopped shallot

1 chopped garlic

2 c chopped corned beef

¼ c reserved liquid of corned beef or beef stock



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### INSTRUCTIONS:

In a saucepan, combine the olive oil, butter, potatoes, carrots, onion, and half the herbs. Cook until vegetables are browned on all sides. About 20 minutes. Take your corned beef and add to the potato mix with the garlic, shallot, herbs and some of the liquid. Cook until nice and brown and crispy. Top with a egg, poached, over medium, however you like it. Works well with a little hollandaise too. Enjoy!

Enjoy!