



Corned Beef Hash

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 1 hour

Total Time: 1 hour & 15 minutes

Ingredients

- 8 ounces carrots, diced
- 8 ounces russet potatoes, peeled and diced roughly
- 8 ounces butternut squash, peeled and diced roughly
- 5 tablespoons olive oil
- Sea salt
- Freshly ground black pepper
- 1 medium onion, diced
- 2 cloves garlic, thinly sliced
- 8 ounces corned beef, diced roughly
- 1 sprig thyme
- 1 teaspoon parsley, chiffonaded
- eggs, fried or poached, to serve
- toast, to serve

Instructions

Preheat oven to 375°F. In 3 mixing bowls, keeping the vegetables separate, toss the potato, squash and carrots with 1 tablespoon of olive oil each as well as salt and pepper. Place each vegetable on its own sheet pan (or separate sections of a sheet pan) and roast in the oven until tender, but not soft, about 25 to 45 minutes stirring and rotating in the oven as necessary to cook evenly. Cool the vegetables, combine them, and set aside. Note: This step can be done a day in advance of serving.

In a medium skillet over low heat, heat 1 tablespoon olive oil and sauté the onion, garlic, and a pinch of salt until tender and translucent, about 10 minutes. Set aside. Note: This can also be done a day in advance of serving.

In a heavy bottom skillet or griddle over medium-high heat, add 1 tablespoon olive oil and sauté the corned beef until browned, about 4 min. Add the root vegetable mixture and continue to cook and caramelize. When the hash is caramelized, add the onions, garlic, and herbs, and cook for 30 seconds until hot. Season to taste with salt and a generous amount of freshly ground black pepper. Spoon onto 4 plates and serve with a fried egg and your favorite toast.

Recipe from Food52