

# Corned Beef Hash

For Corned Beef Hash to feed 6 you will need:

6 large potatoes  
3 tablespoons olive oil  
3 tablespoons vegetable oil  
2 onions  
2 garlic cloves  
2 tins of corned beef  
2 tins of baked beans  
A little grated cheese  
Salt and pepper  
6 eggs  
1 chopping board  
1 knife  
1 frying pans  
1 large dixie  
Garlic crusher  
Wooden Spoons  
2 Slotted spoons  
Measuring Spoons



## Method

1. Wash the potatoes and cut into 3cm squares.
2. Finely dice the onions and crush the garlic.
3. Open the tins of baked beans and corned beef.
4. Cut the corned beef into 5cm squares.
5. Tip the potatoes in to the dixie and boil the potatoes until tender, then drain. Leaving the potatoes in the dixie.
6. Heat the olive oil in a large frying pan and fry the onions, garlic and seasoning until onions are softened, stir well. Add to the potatoes and fry for 5 minutes.
7. Add the corned beef and beans and cook gently until all piping hot.
8. Heat the vegetable oil in the frying pan and fry as many eggs as required.
9. Serve topped with a fried egg and sprinkling of grated cheese,