

ST. PADDY'S DAY CORNED BEEF AND HASH (A HANGOVER HELPER)

Ingredients

- 1 package (32 ounces) frozen cubed hash browns
 - 1-1/2 cups chopped onion
 - 1/2 cup canola oil
 - 4 to 5 cups chopped cooked corned beef
 - 1/2 teaspoon salt
 - 8 large eggs
 - Salt and pepper to taste
 - 2 tablespoons minced fresh parsley
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Directions

- In a large ovenproof skillet, cook hash browns and onion in oil until potatoes are browned and onion is tender. Remove from the heat; stir in corned beef and salt.
- Make 8 wells in the hash browns. Break one egg into each well. Sprinkle with salt and pepper. Cover and bake at 325° for 20-25 minutes or until eggs reach desired doneness. Garnish with parsley.