

Corned Beef Hash and Eggs



Have extra corned beef after a big dinner? Turn it into a hearty breakfast skillet with baked eggs. Leftovers never tasted so good!

Course Breakfast
Cuisine American

Prep Time 10 minutes
Cook Time 45 minutes
Total Time 55 minutes

Yield 4 to 6 servings
Calories 475 kcal
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Ingredients

3/4 pound cooked corned beef , cut into 1/2 inch cubes (about 2-1/2 cups)
1 pound russet potatoes , cut into 1/4-inch dice (about 2-3/4 cups)
1/2 cup diced red bell pepper
3/4 cup diced yellow onion
4 tablespoons unsalted butter
1/4 cup thinly-sliced scallions
1/4 cup Italian parsley , chopped
1 teaspoon fresh thyme leaves , chopped
1/4 cup chicken stock
4-6 large eggs
kosher salt and freshly ground black pepper

Instructions

1. Preheat oven to 400 degrees F.
2. Fill a pot large enough to hold a steamer basket with a couple of inches of water. Bring to a boil. Add diced potatoes to steamer basket, cover pot, lower heat, and steam for 5-7 minutes, until potatoes are just tender. Set aside.
3. Melt butter over medium-high heat in a 10-inch, nonstick, oven-safe skillet. Add onion, bell pepper, and 1/2 teaspoon each kosher salt and pepper. Sauté until vegetables are softened, about 5 minutes.
4. Stir in corned beef and cook until fat is released and corned beef is just starting to brown, about 3 minutes. Add potatoes and cook, occasionally (and gently) pressing the hash down and flipping the hash with a spatula, until potatoes are browned and corned beef is crisp in areas, about 6 minutes.
5. Stir in scallions, thyme, and parsley. Season to taste with salt and pepper.
6. Drizzle chicken stock over the hash. Use a spoon to make 4-6 wells in the hash (depending on how many people you're serving) and crack one egg into each well. Bake until the whites are set and the yolks are still runny (about 14 minutes), or to desired egg doneness.
7. Sprinkle eggs with salt and cracked pepper and serve immediately.

Recipe Notes

If you prefer crispy-edged fried eggs, simply skip preheating the oven, omit chicken stock, fry eggs to desired doneness in a separate skillet, and serve over scoops of the cooked corned beef hash.

Have leftover potatoes from your corned beef dinner? You can also use them in this breakfast hash! Skip the steaming step, dice the potatoes, and proceed with the recipe as written.

This recipe appeared on [stripedspatula.com](#).