

# Smoky Corned Beef Hash

- ¼ cup + 2 Tbsp neutral oil, separated
- 1 cup thinly sliced red onion
- 2 garlic cloves, minced (1Tbsp)
- 1 red bell pepper, diced (about 1 ½ cups)
- 1 poblano pepper, diced (about ¾ cup)
- 1 lb Yukon Gold potatoes, cut into ½-inch dice (about 3 cups)
- 2 cups diced corned beef
- 1 ½ tsp kosher salt
- ¼ tsp black pepper
- 2 tsp smoked paprika
- 1 tsp dried thyme
- 4 eggs, room temperature (optional)



1. If frozen, defrost corned beef overnight in the refrigerator. Remove from packaging and rub contents of spice packet onto meat.
2. Place spice-rubbed corned beef into a large pot. Pour in water to cover beef. Bring water to a boil. Reduce heat, cover and simmer. Check the meat occasionally while cooking. Add water if necessary. Cook until fork tender and beef has reached a minimum internal cooking temperature of 160°F. A three-pound brisket will take approximately three hours. Carve across the grain, or prepare as you need for a recipe, and serve.
3. Heat ¼ cup of oil in a large skillet over medium-high heat. Add the onions, garlic, peppers and potatoes; saute for 15 minutes, stirring occasionally.
4. After 15 minutes, reduce heat to medium, add the corned beef, cover the skillet with a tight fitting lid; steam for 3 to 5 minutes.
5. Remove cover; add salt, pepper, smoked paprika, dried thyme; stir to combine. Remove from heat, set aside.
6. To cook the eggs: heat the 2 Tbsp of oil in a large, nonstick skillet over medium heat. Crack the eggs into the pan; let eggs cook on one side for 5 minutes. Remove from heat.
7. Serve hash with fried egg on top.

