



# CORNERD BEEF HASH

**SERVINGS: 4**

**PREP TIME: 5 MINUTES**

**TOTAL TIME: 30 MINUTES**

## NOTES:



**MADE IN JUST 30 MINUTES**



**6 INGREDIENTS OR LESS**



**BASIC KITCEHN EQUIPMENT**



**LOW DIFFICULTY**

## INGREDIENTS

**500G POTATO, PEELED AND  
CHOPPED INTO SLIGHTLY LARGE  
BITESIZE PIECES**  
**2 TBSP VEGETABLE OIL**  
**1 ONION, ROUGHLY CHOPPED**  
**340G CAN CORNERD BEEF, CUT INTO  
CUBES**  
**2 TBSP WORCESTERSHIRE OR BBQ  
SAUCE**

## TO SERVE:

**1 TIN BAKED BEANS**  
**FRESH PARSELY, CHOPPED  
(OPTIONAL)**

**OPTIONAL SIDES;  
VEGETABLES, GARLIC OR CRUSTY  
BREAD, GREEN SALAD**

**RECIPE ON REVERSE SIDE.**

**CHECK OUT THE AROMA INSTAGRAM  
AND FACEBOOK PAGE FOR  
TUTORIALS AND COOK-ALONG  
SESSIONS.**





## **METHOD**

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**PUT THE POTATOES IN A PAN, COVER WITH COLD WATER AND BRING TO THE BOIL. COOK FOR ABOUT 6-7 MINS, THEN DRAIN.**

**HEAT THE OIL IN A NON-STICK FRYING PAN AND COOK THE ONION FOR 3-4 MINS OVER A MEDIUM HEAT.**

**ADD THE POTATOES AND CORNED BEEF, AND PUSH DOWN WITH A SPATULA TO CRISP UP, COOKING FOR ABOUT 5 MINS.**

**TURN THE MIXTURE OVER, TRYING NOT TO BREAK UP THE MEAT AND POTATOES TOO MUCH, THEN ADD THE WORCESTERSHIRE OR BBQ SAUCE.**

**COOK FOR ANOTHER 5 MINS, PUSHING DOWN TO CRISP THE BASE AGAIN.**

**IF USING, WARM THE BAKED BEANS IN A PAN OR MICROWAVE.**

**SEASON THE HASH WITH SALT AND PEPPER, THEN SERVE WITH BAKED BEANS AND A SPRINKLING OF PARSLEY IF USING.**