**Corned Beef Hash**

**Ingredients:**

1 12 oz. can cooked corned beef

1-2 Tbsp. oil for frying

½ potato, minced

¼ cup onion, minced

Salt and pepper to taste

**INSTRUCTIONS**

1. Bring a small pot of water to a boil that is large enough to fit all of the diced potato.
2. Add the potatoes and cook for about 2 minutes. Drain in a colander.
3. In the oil, fry the potatoes until they begin to brown and become crisp on the outsides. Make sure all of the water has drained off of the potatoes or you will get a splattery mess in the frying pan.
4. Add the onions and cook until soft. Season with salt and pepper.
5. Break the corned beef up and add to the pan. Fry until it is as crispy as you would like.