

# Corned Beef Hash

## Ingredients

1x 200g lean corned beef (available at tesco)

300g peeled and chopped potato

A splash of milk

50g grated mature lighter cheddar

Pepper to season



## Method

1. Preheat oven to 180c.
2. Peel and chop the potato into large cubes and place in a pan of boiling water. Boil for 15 minutes or until soft. Drain, and mash with a potato masher, adding a splash of milk until they become smooth.
3. Into the pan, add in the tin of lean corned beef, and mash together with the potato to form the hash.
4. Add a good grind of black pepper if you wish.
5. Tip this mix into an ovenproof dish, top with the grated cheese, and bake for 30 minutes or until the cheese is golden brown.
6. Serve with boiled carrots, broccoli, peas or green beans.