

# How to Make Breakfast Hash

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Last Updated: June 19, 2020

This recipe will show you how to make breakfast hash. This is different from corned beef hash and packs a lot of flavor for something that takes less than an hour to make. It's the perfect munchie food for any time of the day and there are many variations you could do it in order to switch it up and never get tired of it. Enjoy! Total Time: 1 hour

## Ingredients

- ☐ 3 potatoes
- ☐ 2 Roma tomatoes
- ☐ 2 Garlic cloves
- ☐ ½ Onion
- ☐ Shredded Cheddar cheese
- ☐ Shredded Monterey jack cheese
- ☐ 3 Eggs
- ☐ 1TB Olive oil
- ☐ Deli roast beef slices
- ☐ Deli ham slices

## Steps



- 1** Gather all ingredients and preheat your stovetop to medium heat.



**2 Wash and cube your potatoes.** Cut the potatoes into halves and then thirds, and then cubes right-sized pieces.



**3 Place a pan on the preheated stovetop and pour a tablespoon of olive oil into the pan.** Add cubed potatoes to the pan and let them cook. Stir them periodically so that they cook evenly and don't stick.



- 4 Dice your vegetables.** While the potatoes are cooking, dice up your tomatoes, garlic cloves, and onion.



- 5 Remove potatoes from the pan.** After 15-20 minutes or when golden brown, remove the potatoes from the pot and put them into a bowl.
- 6 Sprinkle with salt and pepper for seasoning and stir around to evenly distribute.**



- 7 Sauté the diced vegetables.** Put the diced tomato, garlic, and onions into the same pan that the potatoes were cooked in and allow to sauté.



- 8 Preheat the oven to 450°F.** While vegetables are sautéing, turn on the oven.
- 9 Stir ingredients in the pan.** Occasionally stir making sure to scrape up pieces that are stuck to the bottom of the pan in order to mix in.



**10 Cut the deli meats.** Gather roast beef and ham to cut. Slice them into pieces that are around 2 by 4 inches so that they are easier to eat.



**11 Add potatoes and meat.** After the vegetables are sautéed, add the potatoes and meat to the pan.

**12 Stir until everything is mixed.**



**13 Make three small indents.** After everything is mixed, make three small indents for eggs in the food in the pan.



**14 Add eggs.** Crack open and place your eggs to each of these indents.

**15 Season each egg with salt and pepper.**



**16 Spread cheese.** In spaces without egg, sprinkle, and make pockets of cheese so that it covers up every empty space.



**17 Place pan in the preheated oven for 10-15 minutes or until cheese is melted and egg whites are cooked.**



**18** Carefully remove the pan from oven and enjoy!

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Co-authors: **4**  
Updated: **June 19, 2020**  
Views: **1,684**

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