



Corned Beef Hash 'n Egg Tacos

Prep: 15 minutes

Cook: 15 minutes • Serves: 4

- 1 large Idaho potato, diced
- ¼ cup unsalted butter
- ½ medium yellow onion, finely chopped
- ¾ pound thick-sliced deli corned beef, diced
- ¼ teaspoon ground black pepper
- 4 large eggs
- 4 (6-inch) flour tortillas
- ½ medium avocado, sliced
- ¼ cup crumbled queso fresco
- Thinly sliced radish for garnish (optional)
- ¼ cup salsa verde

1. Heat small saucepot of salted water to boiling over high heat. Add potato and cook 3 minutes or until just tender; drain.

2. In large skillet, melt 3 tablespoons butter over medium-high heat; add onion and cook 5 minutes, stirring occasionally. Add corned beef and potato; cook 3 minutes longer or until onion is translucent and corned beef is browned, stirring occasionally. Stir in pepper.

3. In separate large skillet, heat remaining 1 tablespoon butter. Crack eggs and add to skillet; cook as desired.

4. On large microwave-safe plate, stack tortillas between 2 damp paper towels; heat in microwave oven on high 35 seconds or until warm.

5. Place 1 tortilla on each serving plate; evenly top with corned beef hash, egg, avocado and queso fresco. Garnish with radish, if desired; serve with salsa verde.

Approximate nutritional values per serving:

660 Calories, 43g Fat (17g Saturated), 304mg Cholesterol, 1393mg Sodium, 39g Carbohydrates, 5g Fiber, 29g Protein