

# Ye Olde Oak<sup>®</sup>

## Corned Beef Hash

Recipe



### Ingredients

- 4 large King Edward potatoes, peeled and cubed
- 1 (420g) tin baked beans
- 2 (200g) tin Ye Olde Oak corned beef, broken into pieces
- 1 Medium Onion, peeled and cut into small pieces
- 1 dash Worcestershire sauce
- 75g (3 oz) grated Cheddar cheese

### Method

Preheat the oven to 200 C / Gas mark 6.

Place the potatoes and onions in a large pot with just enough water to cover.

Bring to the boil and simmer until tender, about 10 minutes.

Drain and mash, flavouring with milk, butter, salt or however you normally like to make them.

Pour the baked beans into the bottom of a 1.5 litre casserole dish.

Place Ye Olde Oak corned beef on top of the beans in an even layer.

Season with a few dashes of Worcestershire sauce. Top with the mash.

Bake uncovered for 25 minutes in the preheated oven. The mash should start to crisp,

but not yet brown. Top with the cheese and return to the oven.

Bake for another 15 to 20 minutes or until cheese is browned.

Serve with fresh steam Broccoli and Carrots for a hearty Nutritious meal.