



# GNOCCHI CORNED BEEF HASH



Pan-fried **Gnocchi** with chopped corned beef, caramelized onions and diced red bell pepper, topped with a sunny-side up egg and garnished with chopped parsley.  
Yield: 2 Servings

## Ingredients:

12 oz.	<b>Gnocchi</b> [#74922], Prepared According to Package Directions	To Taste	Salt & Black Pepper
2 Tbsp.	Butter	1 Cup	Corned Beef, Diced
¼ Cup	White Onion, Diced	1 Each	Sunny-Side Up Egg, Prepared
¼ Cup	Red Bell Pepper, Diced	Garnish	Parsley, Chopped

## Directions:

1. Heat the butter in a medium sauté pan on medium heat.
2. Sauté the **Gnocchi** for 3-4 minutes, or until lightly browned, then remove it from the pan.
3. Add in the white onion, then sauté for 6-8 minutes, or until they begin to caramelize.
4. Add in the red bell pepper, salt and black pepper, then continue to cook for 4-5 minutes, or until the peppers have softened.
5. Stir in the corned beef and **Gnocchi**, then sauté for 1-2 minutes, or until it is heated throughout.
6. Pour the corned beef hash onto a serving dish and top with the sunny-side up egg.
7. Garnish with parsley.

