

Roast Beef-Potato Hash

Melissa Gaman, Young Sun Huh and Kahlil Hymore
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Servings: 4

3 Tablespoons vegetable oil
1 pound frozen shredded hash brown potatoes
Kosher salt
freshly ground pepper
8 thin slices roast beef
8 thin slices white American cheese
1/2 small red onion thinly sliced and separated into rings
2 tablespoons fresh chives, chopped

Preparation Time: 25 minutes

Heat a large nonstick skillet over medium-high heat. Add the vegetable oil. Add the frozen hash brown potatoes, 3/4 teaspoon of salt and a few grinds of pepper. Flatten the potatoes. Cover and cook without stirring, until starting to brown on the bottom, 3 to 5 minutes. Stir a few times. Cover and cook, stirring occasionally, until mostly browned, about 15 minutes. (Reduce the heat to medium if the potatoes are browning too quickly.) Use a wooden spoon or spatula to shape the potatoes into four rounds.

Top the potato rounds with two roast beef slices each. Season lightly with salt and pepper. Cover with two cheese slices each. Top with the red onion. Cover and cook over medium heat until the cheese is just melted, about 2 minutes. Sprinkle with the chives.

Per Serving (excluding unknown items): 91 Calories; 10g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 2 Fat.