

## Crusty Ham, Spring Onion Hash & Fried Egg



**Serves 2**

**Prep 10mins**

**Cook 25 mins**

### **Ingredients**

450g/1lb potatoes, cut into cubes  
2-3 tbsp olive oil  
140g cooked ham, shredded or roughly chopped  
200g Kale or Chinese leaf, finely shredded  
3 spring onions, sliced  
2 eggs

1. Cook the potatoes in a pan of boiling water for 5 mins until just tender (not too soft) Drain well. Heat one tbsp of the oil in a large frying pan and add the potatoes. Cook for 5-10 mins, stirring often, until beginning to crisp and take on a golden colour.
2. Add the ham, Chinese leaf and spring onions and continue to cook for a further 4-5 minutes, gently flattening the potatoes with a fork, until the mixture is piping hot. Season to taste and keep warm.
3. Heat the remaining oil in a frying pan, break in the eggs and cook for 2-3 minutes until crisp underneath. Spoon the hash on to two plates and top each with a fried egg.

