

EASY STEAMFRESH 'HASH' WITH POACHED EGG AND BACON



 Serves 2

 Prep Time 10 minutes

 Cook Time 15 minutes



INGREDIENTS

- 2 x 200g bags **Wattie's SteamFresh Whole Potatoes with Baby Peas and Sweet Corn**
- ½ red onion, finely sliced
- 1 Tbsp olive oil
- 1 Tbsp butter
- salt and pepper
- 6 rashers of streaky bacon
- 2 eggs

METHOD

1. Heat grill to cook bacon and boil a pot of water to poach eggs.
2. Microwave the **Wattie's SteamFresh whole potatoes with baby peas and sweet corn** as per the instructions on the packet.
3. Heat a fry pan, add the olive oil, butter and onion, cook until the onion is soft.
4. Gently squash the potatoes while the vegetable mix is still in its steam bag, add to the

- fresh parsley, finely sliced (optional)

onion, fry until the potato is golden brown.
Season to taste.

5. While the hash is cooking, grill the bacon till
crispy and poach the eggs to your liking.

6. To serve plate the hash, top with bacon and
poached egg, sprinkle with parsley, if wished.