



# BOXING DAY HASH

## INGREDIENTS

- 200g leftover stuffing, diced
- 100g black pudding, diced
- 50g parsnips, diced
- 50g carrots, diced
- 1 shallot, diced
- 1 tbsp Much Adobo About Nothing
- 2 eggs

Leftovers from Christmas dinner? This is a perfect Boxing Day breakfast bursting with flavour.

## INSTRUCTIONS

1. Dice the stuffing, black pudding, carrots and parsnips to about a 7mm size
2. Fry the black pudding and stuffing in a frying pan with a little olive oil until crispy on a high heat
3. Add the carrots, parsnips and shallots and cook for a further two minutes
4. Add the Much Adobo about Nothing and cook for another two minutes, stirring well
5. Meanwhile, fry the eggs as you like them
6. Serve the hash with the eggs resting on top



Feeds  
2



Prep time  
10 m



Cook time  
10 m

