

# CAMPFIRE HASH



## INGREDIENTS:

- 1 large onion, chopped
- 2 tbsp oil
- 2 garlic cloves, minced
- 4 large potatoes, peeled & cubed
- 450g sausages, halved & sliced
- 110g green chilli, chopped
- 430g canned corn, drained

## METHOD:

1. Place a large griddle pan over medium heat and add the oil and onion. Cook for 3 - 4 minutes or until onion is tender.
2. Add garlic; cook for 1 minute.
3. Place potatoes in the pan and cook, uncovered, for 20 minutes, stirring occasionally.
4. Add sausages; cook and stir until meat and potatoes are tender and browned, approx. 10 - 15 minutes.
5. Stir in chilli and corn; heat through.

*Tips: Use the leftovers for a delicious frittata - simply combine with eggs, cream or milk and cheese and heat in a frying pan. The perfect breakfast or light lunch!*