

Mexican eggs with potato hash

4 servings ★ ★ ★ ★ ★



10 Ingredients

- 1/4 cup (60ml) olive oil
- 1 onion, finely chopped
- 400g **beef mince**
- 1/4 cup (60ml) chipotle chilli sauce (see notes) or other hot sauce
- 400g can chopped tomatoes
- 1/3 cup roughly chopped coriander, plus extra to serve
- 1kg (about 4) desiree potatoes (unpeeled), scrubbed, coarsely grated
- 50g unsalted butter, melted
- 4 eggs
- 1 jalapeno chilli or long green chilli, thinly sliced

3 Method Steps

- Step 1** Heat 1 tablespoon oil in a large frypan (with a lid) over medium-high heat. Add onion and a pinch of salt, then cook, stirring, for 3-4 minutes until soft. Add the beef and cook, stirring, for 5 minutes or until browned. Stir in the chipotle sauce, tomatoes and coriander, season with freshly ground black pepper and reduce heat to medium. Cook for a further 5-6 minutes until slightly thickened.
 - Step 2** Meanwhile, to make the potato hash, place grated potato in a clean tea towel and squeeze to remove excess water. Place potato in a bowl with the melted butter, then season and stir to combine. Heat another 1 tablespoon oil in a separate frypan over medium heat. Using a 1/3 cup (80ml) measuring cup, place 4 mounds of potato in the pan, flatten with a spoon and cook for 3-4 minutes each side until golden and cooked through. Repeat with the remaining 1 tablespoon oil and potato mixture.
 - Step 3** Using a spoon, make 4 indents in the beef, then crack an egg into each. Cover and cook for 7 minutes or until whites are cooked. Garnish with the chilli and extra coriander, then serve with the hash.
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RECIPE NOTES

Chipotle chilli hot sauce is from gourmet food shops.
