

A Recipe from Yavapai Cowbelle Kitchens

Cowboy Hash

- ½ lb ground beef
- 2 Cups potatoes cooked or one pkg. frozen hash browns
- ½ Cup diced onions
- 1 4 oz can diced green chilies
- ½ tsp garlic powder
- ¾ tsp salt
- ¼ tsp pepper
- 2 Cups coarsely chopped spinach
- 2 tsp olive oil
- 3-5 eggs
- 1 tomato, chopped
- 2 green onions, chopped
- ¾ Cup shredded cheddar cheese

Heat large skillet over med-high heat and brown ground beef. When fully cooked, add potatoes. chilies and spices. Cook 10 minutes stirring occasionally

Add spinach and cook 1-2 minutes or until spinach is wilted. Remove from skillet. .

Add olive oil to skillet and, when oil is hot, add eggs. Fry until whites are set.

Top the hash with cheese, tomato and green onion and top each serving with a fried egg.

Mmmmm, enjoy.