



Corned Beef & Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- Corned beef (I used the canned stuff - love that key thingie) - Eggs - Rice, preferably a day old

Instructions

This is a very simple one to make, but great for a lazy Sunday morning. This is a comfort food for me - my father used to make it every once in a while when I was a kid.

1. Break up the corned beef in the pan. It's oily enough so shouldn't really be any need for more oil unless your heart is aching for another clog.
2. Add in the rice bit by bit. The corned beef can be quite salty so you'll want at least a 2:1 ratio of rice to corned beef. Break it up and fold together with your weapon of choice.
3. Last, make a well in the center of the pan and cook the eggs about 3/4 of the way through before mixing in with the rest. **Note:** An alternative to mixing the egg in is to poach it top by adding the egg after it's all finished on top and letting it sit with the cover on. The runny egg goes well with the salty corned beef.