Chicken Hash/Fried Eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Tablespoons of butter

2 cups of cooked chicken, I used grilled left overs

2 cups of cooked potatoes, I used halved fingerlings

1/4 cup diced onion, red adds color

1/4 cup diced celery

1 red pepper, roasted and diced

1 clove of garlic, minced

Salt, pepper, and smoked paprika to taste

4 eggs

Instructions

Melt the butter in a saute pan and sautee the vegetables for 10 to 15 minutes until they soften and begin to caramelize and brown.

Add the chicken to heat through, season with the salt, pepper, and paprika.

Push the hash to the perimeter of the pan, leaving the center of the pan exposed. Add a bit more butter or oil to prevent the eggs from sticking.

Gently break the eggs into the center of the hash, cover the saute pan and steam-fry the eggs until set, but leaving the yolks soft, dust the tops with some more paprika and garnish with some fresh herbs.