

## THE WAY THE COOKIE CRUMBLES



### Steak and Egg Green Chile Hash

Serves 4

Depending on how hot your chiles are, you might want to use less (or more) than this.

Photos show a half recipe made in a 9-inch skillet.

12 ounces Yukon gold potatoes, diced into ¼- to ½-inch cubes

2 tablespoons olive or canola oil

salt

1 large onion, diced

8 ounces cooked steak, diced

½ cup Hatch green chiles, roasted, peeled, and chopped

8 eggs

ground black pepper

1. In a medium microwave-safe bowl, combine the potatoes, 1 tablespoon olive oil, and ½ teaspoon salt. Cover and microwave on high for 1 minute. Stir, then return to the microwave for another minute. Stir again, and if the potatoes are not softened to their centers, repeat the microwaving until they are; larger cubes will need more time.

2. In a 12-inch nonstick skillet over medium heat, heat the remaining 1 tablespoon of oil until it flows like water when the pan is tilted. Add the onion and a pinch of salt and cook, stirring occasionally, until translucent. Add the potatoes and steak and cook, without stirring, until the bottom is lightly browned, about 2 minutes. Stir and cook for another 2 minutes without stirring. Stir in the green chiles. Taste for seasoning and add salt if necessary.

3. Using the back of a spoon, create 8 wells in the hash. Break one egg into each well; season with salt and pepper. Cover the pan and cook, without stirring, until the white is set, about 6 minutes. Serve immediately.