**Slow cooker Corned beef hash**

Serves 4

 **Ingredient Quantity**

Chopped tomatoes 440g tin

Large leek or onion – sliced 1

Mixed herbs {optional) 2 tsp

Carrots – sliced 3

Parsnip – rough dice 1

Corned beef – large dice 1 tin

Beef stockpot 1

Mushrooms – quartered 100g

Potatoes – cut into 2cm cubes 400g

Worcestershire sauce(optional) 1 tsp

Peas – tinned or frozen 1 tin or 75g

**Method**

1. Cut the corned beef in half lengthwise, cut each half lengthwise again. Cut each section into 4. Put into the slow cooker.
2. Add the sliced onion, carrots and parsnip.
3. Add the stockpot and herbs and Worcestershire sauce if using.
4. Add the chopped tomatoes
5. Peel and cube the potatoes. Add to the slow cooker and stir.
6. Cook for 4 hours on **Low**. Stir occasionally.
7. Add the mushrooms and peas.
8. Cook for 2 to 3 hours on **high** until the potato is cooked.
9. Serve with cabbage or your choice of vegetables.

**Stir regularly and add more liquid to the mixture if it gets too dry.**

 **If you need to thicken the mixture sprinkle in a little gravy granules and stir.**