

COMFORT cuisine

from the Saval Foodservice Culinary Kitchen

Corned Beef Hash



SavalDeli.com
800-527-2825

Patty and Egg Sandwich



ingredients

Eggs – 3 each
Sliced Cheddar Cheese
English Muffin
Corned Beef Hash
Panko Bread Crumbs

procedure

Corned Beef Hash Patty:

In a small bowl add 1lb of cold Corned Beef hash, ½ cup panko, 2 eggs beaten and mix together. Weigh into 3oz pucks. It should yield 6 portions. In a hot pan with oil add a flattened patty and brown off on each side until golden brown.

Sandwich:

Toast an English Muffin split in half. Cook an over medium egg or egg patty and melt piece of cheddar cheese over top. Layer the English muffin with the egg patty, cheese and hot corned beef hash patty. Serve warm and enjoy!

Corned Beef Hash Burrito



ingredients

Corned Beef Hash
Iceberg Lettuce
Salsa
12" Tortilla
Egg
Shredded Cheddar

procedure

Prebrown the Corned Beef hash.
Scramble 2 eggs. Heat tortilla and add 2 scrambled eggs, 3 oz cooked corned beef hash, 2-3 tablespoons salsa, 1 oz shredded cheese, and some shredded iceberg. Roll up tortilla and serve hot.

Corned Beef Egg Roll



ingredients

Egg Roll Wrapper
Corned Beef Hash
Slaw mix
Minors Teriyaki sauce
Red pepper
Green onion
Eggs

procedure

Prebrown corned beef hash and cool down. In a large bowl mix 1lb of cooked Corned Beef hash, 1lb slaw mix, 1 red pepper julienned, 1 bunch green onions sliced and 1.5-2cups teriyaki sauce and mix together.

Take 1 eggroll wrapper and add 2 tablespoons of mix and egg wash the end as you fold the wrapper closed. Pre make all the eggrolls and fry them as needed in a 350 degree fryer.

Corned Beef Empanadas



ingredients

Corned Beef Hash
Onion
Green Pepper
Pie Crust Sheet

procedure

Prebrown 1lb corned beef hash and cool down. Small dice $\frac{1}{2}$ onion and 1 green pepper and mix into cooked cold corned beef hash. Defrost empanada dough and cut 4 inch round pieces. Add 1 tablespoon of mixture in the center of the dough and eggwash the outside of the round dough. Fold in half and crimp with a fork all the way around where the ends meet. Eggwash the outside. In a 350 degree oven cook the empanada for about 17 minutes. They should be golden brown on the outside.

Breakfast Nachos



ingredients

Corned Beef Hash
Tortilla Chips
Shredded Cheddar
Salsa
Sour Cream
Onion
Green Pepper

procedure

Prebrown 1lb corned beef hash and cool down. On a sizzle pan add chips to fill, cover with 2-3oz cooked corned beef hash and add 2oz cheese, diced onion and green pepper. Place in a hot oven until cheese is melted. Transfer to a large plate and top with salsa and sour cream and serve.

Corned Beef Croquettes



ingredients

Eggs Whole Liquid
Hash Corned Beef
Onion, diced
Parsley, chopped fine
Red Pepper, diced
Tiger Sauce
Breading Golden Dipt
Panko Bread Crumb
Mustard Dijon Whole Grain
Garlic, granulated
Pepper Black,ground
Red Wine Vinegar

procedure

Sauté onions and caramelize, add red pepper until soft. Season with salt, pepper and garlic and cool down. Remove corned beef hash from the wrapping and crumble up. Add 2 cups liquid egg, onion mixture and 4 tablespoons of parsley. Season with garlic and pepper and mix well. Take a 1 ounce scoop and make balls from the mixture and place on a sheet pan. Lightly freeze the balls so they are firm. Use standard breading procedure starting with your breader, then egg and finally the panko. Once the balls are breaded you can fry at 350° until golden brown. Serve hot with Horseradish Dijon Aioli.

Horseradish Dijon Aioli

Mix container of tiger sauce with red wine vinegar, 2 tablespoons of parsley, 1 Tablespoon of garlic and whole grain mustard.

Corned Beef Hash



Nutrition Facts	
Serving Size 4oz. (111g)	
Servings Per Container 4	
Amount Per Serving	
Calories 240	Calories from Fat 135
% Daily Value*	
Total Fat 15g	23%
Saturated Fat 5g	25%
<i>Trans Fat</i> 0g	
Cholesterol 45mg	15%
Sodium 580mg	24%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 10g	
Vitamin A 0%	Vitamin C 2%
Calcium 2%	Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 500
Total Fat	Less than 65g 8 0g
Sat. Fat	Less than 2 0g 25g
Cholesterol	Less than 3 00mg 300mg
Sodium	Less than 2 400mg 2,400mg
Total Carbohydrate	3 00g 3 75g
Dietary Fiber	2 5g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

All fresh, all natural blend of our traditional lean corned beef, diced russet potatoes, and our own seasonings blended together for a real breakfast treat. As a breakfast protein, it's gluten free, a perfect accompaniment to eggs.

Shelf Life: 90 days fresh at 38° or below. 365 days frozen. (Perishable; maintain 35°)

Preparation: Ready to eat, heat and serve. For best results, place in a frying pan over medium heat.

Break apart and fry to desired crispness.

Size: 1lb or 5lb. Chub

ingredients

Beef and Cooked Corned Beef (Cured with: Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate, Garlic Powder, Sodium Nitrites & Flavorings), Re-hydrated Potatoes, Water, Beef Broth, Dehydrated Onions, Flavorings, Sodium Nitrite