



Chef Adam Gray's chicken hash with fried egg and chipotle ketchup

INGREDIENTS

200g Cooked leftover meat

200g Red Onions – peeled and finely chopped

10 Sage leaves – finely chopped

600g Baking potatoes - Half baked, peeled, grated whilst still warm on a coarse grater

150ml Mellow Yellow rapeseed oil

Maldon Sea Salt

Ground white pepper

4 Free range hen eggs

Chipotle ketchup

METHOD

Mix all the ingredients together and season to taste.

Weigh the mix into 150- 200g portions and mould into a disc shapes

Place each disc on a small piece of greaseproof paper and refrigerate until needed.

Heat a non stick frying pan to a medium heat and add half of the rapeseed oil.

Add the chicken hash and fry on each side, turning over to make golden brown on each side

Remove the cooked hash from the frying pan and add the remaining rapeseed oil.

Fry the hen's eggs to your liking.

Serve the chicken hash with the fried egg on top with the chipotle ketchup around.