

Nordic Pig Hash with Pickled Sweet Cucumber



Ingredients

500g potatoes, peeled
50g butter
2 tbsp rapeseed oil
2 onions, peeled and finely chopped
2 tbsp chopped flat leaf parsley and dill
400g leftover roast pork, ham or sausages
Sea salt and black pepper
4 eggs
Pickled cucumber, to serve

Method

Cut the potatoes into cubes, about 1cm square.

Cut the meat into chunks.

Heat 20g of the butter and one tablespoon of oil in one pan, and the remaining butter and one tablespoon of oil in another, sauté the potatoes in the first pan and the onions in the other.

Once the potatoes are coloured, cover the pan, turn the heat down and cook, until soft.

Both the onions and the potatoes should be soft and golden. Add the onions to the potatoes, throw in the parsley and dill and season and keep warm

Heat another tablespoon of oil in the pan used for the onions, and quickly sauté whatever meat you are using. If you are cooking sausage or bacon, get a good golden colour all over, then turn the heat down and cook through.

Add to the potato and gently toss together.

Cover and keep warm.

Fry the eggs in a little more oil. Serve the hash immediately, with a fried egg on top of each plate and serve with sweet pickled cucumber.

Shopping list

Browse our local suppliers to make your shopping list www.selectlincolnshire.com/food