

Corned Beef Hash Egg Crescent Ring

Ingredients

1 (8 ounce) package refrigerated crescent rolls

4 eggs

1/4 cup milk

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/4 teaspoon ground cumin

1/4 teaspoon ground cayenne pepper

2 tablespoons butter

1/4 cup chopped red bell pepper

1 jalapeno pepper, seeded and chopped

1 tablespoon vegetable oil

1 (15 ounce) can HORMEL® Mary Kitchen® Corned Beef Hash

1 cup shredded Cheddar cheese, divided

Salsa for serving

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.

Separate crescent rolls and arrange them on the parchment paper in a circle with the short sides of triangles forming a 4-inch circle; overlap the edges of the pieces. Press dough where it overlaps to flatten.

Whisk eggs, milk, garlic powder, onion powder, cumin, and cayenne pepper together in a bowl.

Melt butter on medium low heat in a nonstick pan. Add chopped red peppers and jalapeno peppers. Cook and stir until tender, about 5 minutes. Pour in eggs. Gently scramble, pushing and lifting eggs until just set, about 3 minutes. Remove from heat.

Heat vegetable oil on medium heat in a nonstick pan. Add Hormel Corned Beef Hash. Cook and stir until heated through and beginning to brown, 8 to 10 minutes.

Spoon corned beef hash around the crescent roll ring. Top with 1/2 cup shredded cheese and scrambled eggs. Sprinkle with remaining 1/2 cup shredded cheese.

Pull the points of each triangle over the hash, eggs, and cheese and carefully tuck under the center to form a ring. Some areas will have exposed filling.

Bake in preheated oven until browned, about 20 to 25 minutes.

Let cool 3 minutes before serving. Serve with salsa.

source:allrecipes.com