



## BROWND CHICKEN HASH

- 1 Cup Chopped Cooked Chicken
- 1/2 Cup Diced Boiled Potatoes
- 1/2 Tablespoon Chopped Parsley
- 1/4 Teaspoon Salt
- 2 Tablespoons Chopped Bell Pepper
- 1/4 Cup Stock
- 2 Tablespoons Fat

## DIRECTIONS

1. Combine chicken, potatoes, parsley, salt, bell pepper, and stock.
2. Melt fat in a skillet, spread chicken mixture evenly over the bottom and cook slowly until browned.
3. Fold over as for omelet.