

Grafton's Chicken hash

2		Potatoes, peeled and cubed
2		Onion, sliced
2		Chicken breasts, cubed, cooked
2		Green onions, chopped
4-5		eggs
½	bag	cheddar cheese, shredded
1-2	T	butter
		Olive oil
		Cayenne pepper, to taste
		Salt, to taste
		Bacon bits, to taste

Peel and cube the potatoes and slice the onions, brown in a Dutch oven with olive oil and butter. Add fresh ground salt, pepper, and dash of cayenne, cover over medium heat. As that browns, cube cooked chicken breasts (such as, leftover rotisserie chicken from Costco), chop the green onion. When potatoes seem crispy and fairly done (10-15 minutes?), throw in the chicken cubes and green onions, brown a bit, uncovered. Stir up 4-5 eggs and throw that in, cover again, throw in half a bag of shredded cheddar cheese, stir in. Let it all melt, take off the heat so it doesn't burn. Serve with ketchup.

p.s. to make it real authentic Grafton's chicken hash, throw in a handful of bacon bits with the chicken cubes, I don't eat pork so I don't use it, it tastes fine without...