

EGG AND POTATO

TO-GO BITES

INGREDIENTS

1 package (20 ounces) frozen hash browns

6 large eggs

1/2 cup 2% milk

1/8 teaspoon salt

1 tablespoon butter

1-1/4 cups shredded cheddar

Optional add ins: diced bacon, cooked and crumbled, diced veggies such as spinach, tomatoes, etc

METHOD

Preheat oven to 400°.

Divide hash browns among 12 greased muffin cups; press onto bottoms and up sides to form cups. Bake 18-20 minutes. Meanwhile, in a small bowl, whisk eggs, milk and salt.

In a large nonstick skillet, heat butter over medium heat. Pour in egg mixture; cook and stir until no liquid egg remains. Stir in 3/4 cup cheese and desired add-ins.

Spoon into cups; sprinkle with remaining 1/2 cup cheese.

Bake 3-5 minutes or until cheese is melted.

Cool 5 minutes before removing from pan.

(Recipe adapted from
<https://www.tasteofhome.com/recipes/scrambled-egg-hash-brown-cups/>)