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/)