



## Hashbrown Egg Cups

Makes 5

3/4 cup frozen shredded potato (hash browns) thawed and wrung dry  
1 T butter, melted  
Pinch S&P  
Pinch garlic powder  
2 eggs  
2 1/2 T milk  
1/8 teaspoon salt  
Pinch pepper  
2 slices bacon, cooked  
2 T shredded cheese  
1 green onion

Preheat oven to 400°.

Spray 5 wells of a non-stick muffin tin generously with cooking spray.

In a medium bowl add potato, butter, salt, pepper and garlic powder. Mix with a fork.

Divide potatoes equally among 5 greased muffin cups; press onto bottoms and up sides to form cups.

Bake 15 minutes or until light golden brown.

Meanwhile, in same mixing bowl, whisk eggs, milk, salt and pepper. Snip bacon and scallions into small pieces and stir into egg mixture. Pour into potato cups, dividing equally between each. Sprinkle with a pinch more of cheese to top each cup.

Bake 12-15 minutes or until egg is set and cheese is melted. Cool 5 minutes before removing from pan.