LambWeston®
POSSIBILITIES IN POTATOES

Denver Hash Brown Cups

INGREDIENTS

4 cups Lamb's Supreme® IQF Hash Browns (S69)

1 Tbsp. melted butter

2 egg whites

Salt and pepper to taste

Soft butter for greasing muffin tin

6 large eggs

1/2 tsp. unsalted butter

1/2 small red onion, diced

1 small red pepper, diced

4 oz. ham, diced

3 oz. shredded cheddar cheese

DIRECTIONS

1. Toss first 3 ingredients together.
2. Season with salt and pepper.
3. Generously butter 6 large muffin cups.
4. Press 1/2 cup of the mixture into bottom and up sides of muffin cup.
5. Bake at 475° F for 15 minutes.
6. Remove from oven. In nonstick pan, melt butter, add onion, pepper and ham.
7. Cook for 6 minutes or until soft.
8. Season with salt and pepper.
9. Divide into potato-lined muffin cups and top with cheese.
10. Bake 2 minutes.
11. Remove from oven and crack one egg into each cup.
12. Season with salt and pepper.
13. Place back in the oven for 8-10 minutes or until egg white is just set.
14. Remove from oven and then from muffin tin.

Yield

DIRECTIONS

6 portions