

# ALI'S KITCHEN

## Baked Eggs Pool over Hash Browns

Making for a fabulous breakfast or brunch, the recipe can be doubled or tripled

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

The golden runny yolks of baked eggs pooling over crispy hash brown potatoes and salty bacon makes for a fabulous breakfast or brunch, and one pan and no mixing bowls mean easy clean up.

The recipe below will feed two to three people and I chose to use an oven safe skillet. However, this recipe can easily be doubled

(or tripled!) and made in a full sheet pan to feed more people.

Though the recipe is perfectly satisfying as is, for a more formal brunch, consider including toasted bagels smeared with creamy goat cheese, dashes of freshly cracked black pepper and a simple arugula salad dressed with a bit of vinegar

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### INGREDIENTS:

#### One Pan of Baked Eggs and Hash Browns

*Serves 4*

- 3 cups frozen hash brown potatoes, thawed
- 2 Tbs. olive oil
- 1 Tbs. butter
- 3 large eggs
- 1/2 cup shredded cheddar cheese
- 6 slices of bacon, cooked and crumbled
- 1 Tbs. fresh chives, chopped
- 1 Tbs. fresh basil
- salt and pepper to taste





and oil ... delicious!

**DIRECTIONS**

Preheat the oven to 375 degrees Fahrenheit.

Lightly coat a baking sheet, or an oven-safe skillet, with the olive oil.

Place hash browns in a single layer on the prepared pan.

Place the pan into the oven and bake the hash browns until the edges begin to brown, about 18-22 minutes.

Remove from the oven and flip the hash browns, then use a spoon to create three pockets, or wells, within the hash browns where your eggs can be nestled into.

Place a small dollop of butter in each pocket to keep your egg from sticking to the pan and then crack an egg into each pocket, being careful not to break the yolks.

Sprinkle the hash browns and eggs



with the shredded cheese and crumbled bacon and place back into the oven to bake an additional 10 minutes, or until the egg whites have fully set.

Season with salt and pepper, garnishing with fresh chives and basil, if desired. **BCT**

Enjoy!

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