

ALI'S KITCHEN

Folding Hash Browns Over an Omelet is Genius!

An early July trip to a little lakeside vacation town and local eatery provided the inspiration

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

Mike and I found ourselves exploring a little lakeside vacation town in early July. Part of that exploration included the local eateries.

One family-run restaurant offered fabulous breakfast options where I

enjoyed a hash brown omelet, raisin toast, and a creamy cappuccino. It was all delicious.

Crispy hash browns folded over

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INGREDIENTS:

Hash Browns-Wrapped Omelet

- 1 Tbsp. butter
- 1/2 Tbsp. oil
- 3/4 cup frozen hash browns
- 1/4 tsp. garlic salt
- 1/4 tsp. black pepper
- 1/2 cup ham, diced
- 1/4 cup fresh mushrooms, chopped
- 1/4 cup white onion, diced
- 3-4 mini sweet peppers, sliced into rings
- 3 eggs
- 1/2 Tbsp. water
- 1/4 cup shredded cheddar cheese



an egg omelet filled with peppers, onions, mushrooms, cheese, and ham can be recreated at home ... no need to wait for a vacation town diner!

DIRECTIONS

Melt the butter and warm the oil in a 12-inch skillet over medium to medium-high heat.

Spread the hash browns out in a thin layer in the skillet.

Sprinkle hash browns with garlic salt and fresh black pepper to taste. Leave the hash browns alone while cooking; you want them to become a crispy and golden-brown layer for your eggs (you can add a little extra oil or butter around the edges if they seem to be dry while cooking).

In a separate skillet, cook the meat and veggies. Onions should be translucent when done. Peppers and mushrooms should be tender when done.

While the hash browns and fillings cook, whisk the eggs and water in a

small bowl until light and fluffy.

Once the hash browns are crisp and perfectly golden brown, pour the beaten egg mixture slowly over the top of the hash browns. Sprinkle the cheese and the cooked veggies and meat over the entire top of hash browns and eggs.

Place a lid on the skillet and allow the omelet to cook for 3 minutes or so. Lift the lid and check on the eggs. Yours may need an additional minute or two to cook through.

Slide a spatula under the omelet to loosen. Flip one edge over to cover the other half of the omelet. Repeat the process on the other side of the omelet. Carefully slide the folded omelet onto a plate.

Serve immediately with a side of toast, a sprinkle more of salt and pepper, and an optional bit of additional cheese on top.

Enjoy! **BCT**

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