

Scrambled Eggs in Hash Brown Cups



Makes 24 cups (12 servings)

Ingredients

- 1 package frozen shredded hash brown potatoes
- 18 eggs
- ½ cup milk
- Pinch of salt
- ½ cup chopped mushrooms
- ½ cup spinach, packed
- 1 tablespoon butter
- ¼ cup shredded cheese

Directions

1. Line each silicone cup (or greased muffin tin) with frozen shredded hash brown potatoes, pressing onto bottoms and up the sides. Bake at 400 degrees for 15 to 20 minutes until light golden brown. (Begin checking at 10 minutes if using thawed hash browns.)
2. Whisk together eggs, milk and salt.
3. Sauté vegetables in butter (and/or olive oil). When vegetable are nearly done (tender and browned), pour in egg mixture, cooking and stirring until eggs are thickened and almost dry.
4. Spoon eggs and veggies into the hash brown cups and sprinkle with shredded cheese.
5. Bake three to five minutes until cheese is melted.