

Hash Brown Egg Cups

2 cups frozen, shredded hash browns, thawed (just thaw them the night before in the fridge)

$\frac{3}{4}$ cup plus $\frac{1}{2}$ cup shredded cheddar cheese, divided

2 tbs. extra-virgin olive oil

6 eggs

Kosher salt

Freshly ground black pepper

4 tbs. crumbled cooked bacon

Preheat oven to 425.

In a medium bowl, mix the hash browns, $\frac{3}{4}$ cup cheddar, and olive oil. Spray a large muffin tin with cooking spray. Press a little bit of the hash brown mixture into 6 of the muffin cups, dividing the mixture evenly. Create a little crust with the mixture by pressing the hash browns into the bottom and sides. Bake at 425 until the hash browns are golden and cheese is melted (15–20 minutes).

Remove the muffin tin from the oven and reduce the heat to 350.

Crack one egg into each of the hash brown cups. Sprinkle a little Kosher salt and freshly ground black pepper on each egg. Top with the remaining cheese and bacon. Bake at 350 until eggs are set and cheese is melted (about 13 minutes).

Allow egg cups to cool slightly, then remove gently with a fork. Store in an airtight container in the fridge for up to 3 days. To reheat, only cook for a minute or so.

Makes 6 egg cups.



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