



Lynn demonstrates how to make a delicious hash brown and egg dish that would be great for breakfast or brunch.

Ingredients:

- 1 (24 oz.) bag of shredded hash browns (found in the frozen potato section of the grocery store)
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 Tablespoons vegetable oil
- 1/3 cup shredded cheddar cheese
- 12 eggs
- 8-10 pieces of bacon, cooked and crumbled
- Extra shredded cheese for topping

Preheat oven to 425°.

Spray a 12 well muffin pan with cooking spray and set aside.

Mix hash browns, salt, pepper, cooking oil and 1/3 cup of cheddar cheese in a large bowl.

Divide among the cups. Press to the sides and bottom of the muffin pan to make a bit of a well.

Bake for 15-18 minutes. Remove from the oven. Lower oven temperature to 350°.

Crack the eggs into each of the cups.

Top with bacon and a little of the extra shredded cheese.

Bake at 350° for 15 minutes (or until the eggs are as firm as you like them)

Slide a knife along the edges to remove from pan.

You can break the egg yolk, if desired for a less runny egg. For an even quicker fix, use bacon

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bits, if desired. Also, you can experiment with ham, sausage, veggies or different types of cheese to make these to your specific taste.

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