

Cheesy Hash Brown Egg Bites

Yield: 12 Servings

4 Cup shredded potatoes, from 3-4
-peeled russet potatoes, squeeze
4 Tbl butter, melted
1 Tsp salt, divided
 $\frac{1}{2}$ Tsp black pepper, divided
 $\frac{1}{2}$ Cup cheddar cheese, shredded

10 large eggs
 $\frac{1}{4}$ Cup milk
 $\frac{1}{4}$ Cup green onions, chopped
1 (10-oz) pkg frozen spinach,
-thawed, squeezed dry

Directions:

Preheat oven to 450°F. Grease a standard 12 well muffin tin generously with cooking spray.

In a medium bowl, combine shredded potatoes, shredded cheese, melted butter, $\frac{1}{2}$ tsp salt, and $\frac{1}{4}$ tsp black pepper.

Using your fingers, a spoon or even a shot glass to help form a well to make the "cups", press the mixture firmly and evenly into the bottoms and up the sides of each well.

Bake until brown and crispy, about 20 minutes, and remove from the oven.

Reduce the oven to 375°F. In a large bowl, whisk the eggs, milk, and $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper until thoroughly combined. Stir in the chopped green onions and spinach. Make sure to break up any lumps of spinach.

Using a $\frac{1}{4}$ cup measuring cup, ladle the egg mixture into the muffin tins with the hash brown cups.

Bake until eggs have puffed and set, about 15-17 mins.

Let cool slightly and then use a knife or a small rubber spatula to loosen the edges of each hash brown cup, gently remove and serve.

