



**Recipe: Hash Browns**

**Ingredients**

Packaged hash browns

Olive oil (substitute grapeseed oil, vegetable oil, canola, or whatever you have on hand)

Butter

Bacon, or other breakfast meat or deli meats coarsely chopped

Fresh vegetables, coarsely chopped (this includes those wonderful leftovers)

Cheese, grated or chopped

Salt and Pepper, to season

Sunny side up egg, to garnish

**Preparation**

Combine about 1 tablespoon of olive oil and one 1 tablespoon of butter in a larger skillet set over medium heat. Add the bacon and sauté the bacon for about 3 minutes to allow the flavorful fat to render out. Give it a stir and then add any vegetables you want to the mix. Saute for another 3 minutes or so until everything starts to caramelize. Add in the hash browns and stir to combine everything so the juices and flavorful fat gets mixed all through the hash browns. Spread the mixture into an even layer in the skillet and let cook undisturbed for about 3 to 5 minutes, or until the underside of the hash brown begin to turn golden brown.

Meanwhile place a small skillet over medium heat and melt some butter and just a bit of oil (go for a neutral oil like grapeseed, vegetable, or canola). Carefully crack open your egg(s) onto the skillet. Season with salt and pepper and then cook undisturbed until the whites are set and the yolk turns bright yellow, about 2 minutes. Remove from the heat and cover.

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While the eggs are setting up, toss the hash browns and add in your cheese. Raise the heat just a bit and cover. Finish your eggs; then turn off the heat under the hash browns. Give them a good stir and divide between warmed serving plates. Carefully slide a perfectly sunny side up egg on top of the hash browns and serve immediately.