

Eggs in Potato Nest

Hash brown potatoes make a fantastic little nest to hold this egg breakfast. A quick and easy recipe that you can microwave.

- **Ingredients**

- 1 cup (250 ml) frozen hash brown potatoes, thawed
- 3/4 cup (175 ml) grated medium or old Cheddar cheese
- 4 eggs

- **Instructions**

- Step 1 Spray four 1/2 or 3/4 cup (125 or 175 ml) ramekins with cooking spray.
- Step 2 Stir together hash brown potatoes and cheese. Divide mixture between ramekins, covering bottoms and pushing mixture slightly up sides to form a nest.
- Step 3 Crack one egg into each nest. Pierce egg yolks with toothpick or fork several times. Place ramekins in microwave.
- Step 4 Microwave on Medium-High (70% power) until whites are set and yolks are cooked as desired, 3-1/2 to 4 minutes. If yolks are slightly underdone, let stand for 1 minute to continue cooking.

Frozen hash brown potatoes can be quickly defrosted in the microwave.

To prepare this recipe in the oven, spray bottoms and sides of 6-cup muffin tin with cooking spray.

Proceed with steps 2 and 3, and then bake in preheated 350°F (180°C) oven until whites are set and yolks are cooked as desired, 18 to 20 minutes. Run knife around inside of each muffin cup, before removing.

Serves: 4 Time to prepare: 5 min Time to cook: 3 min