

Breakfast Bird Nests

- 15 oz. frozen shredded hash browns, thawed
 - 1 cup Cheddar cheese, shredded
 - 1 tablespoon olive oil
 - 8 medium eggs
 - Salt and pepper to taste
 - 2 slices cooked bacon, crumbled
 - 1 tablespoon Cheddar cheese, shredded
 - ½ tablespoon parsley, chopped
1. Mix hash browns, salt, pepper, olive oil and 1 cup Cheddar cheese in a mixing bowl
 2. Grease the muffin pan and divide hash brown mixture. Use your fingers to pack them tightly and shape them into nests
 3. Bake at 425 degrees F or until the edges have browned and the cheese has melted, about 15 minutes
 4. Crack a medium egg into each nest and season with salt and pepper to taste
 5. Top with crumbled bacon, 1 tablespoon cheddar cheese and parsley
 6. Bake at 350 degrees F until the egg whites set, about 13 to 16 minutes
 7. Let it cool, gently slide a knife along the edges and use a fork to lift it out of the pan

Serving Size: 1 “nest”

Serving per recipe: 8