



## **BIRD NEST BREAKFAST CUPS**

24 oz. bag shredded hash browns

1 tsp. freshly ground pepper

2 Tbs. olive oil

1/2 cup shredded cheddar

1/2 cup fresh spinach, chopped

8 slices Pfannestiels' bacon, cooked until crisp, fats drained, crumbled

12 eggs

seasoned salt, to taste

In a large mixing bowl, combine hashbrowns with salt and pepper, along with 1/2 cup shredded cheddar.

Preheat oven to 425 degrees F. Divide hash brown mixture between 12 well-greased muffin tin cups, pressing hash browns down on the bottom and up a bit on the sides of each cup. Bake, uncovered, for 15-20 minutes on center rack of oven, until nicely browned.

Remove hashbrown cups from the oven and reduce oven heat to 350 degrees. Place some chopped spinach and bacon into each cup, then crack an egg into each cup. Sprinkle each one with a bit of cheese.

Bake egg cups for 12-14 minutes, or until eggs are as firm and cooked as you'd like them. Before removing cups, use a knife along the edges to loosen.

*Now You're Cookin',  
Chef Alli*