

Cheese Baked Egg on Hash Browns

Hash Browns

- 2 lbs russet potatoes, peeled, grated
- 2 T unsalted butter (or olive oil)
- 1 t sea salt and freshly ground black pepper
- 2 T olive oil

Place a clean dish towel in a bowl, add the grated potato, then wrap and squeeze the potato to remove all the liquid.

In a large bowl, combine potato, sea salt, freshly ground black pepper and melted butter. Heat a tablespoon of oil in a large nonstick pan, over medium-high heat, add half the potatoes, flattening them with a spatula. Cook 8 minutes, flipping at half-time. They should get golden and crispy. Repeat with the second batch.

Coat a 9x13 baking dish with a little butter, then cover the bottom with the hash browns.

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- 9 x 13-inch dish with a layer of hash brown potatoes
- 8 oz fresh baby spinach
- 8 oz fontina cheese, grated (can also use gruyere, gouda or brick)
- 8 large eggs
- 2 T 10% cream (optional)
- coarse sea salt and freshly ground black pepper
- 2 T unsalted butter
- 2 garlic cloves, pressed
- 1/3 c breadcrumbs
- parsley, chopped

Preheat oven to 400F.

Spread the spinach over the potatoes. Add 1/2 the cheese. Break the eggs, one at a time, into a small bowl, then scatter them over the cheese. Sprinkle on a little salt and pepper, the cream, then the remaining cheese. Bake for 18-20 minutes, then check the eggs to see if they are as set as you'd like.

Combine melted butter with garlic and breadcrumbs. Garnish eggs with garlicky-buttery-breadcrumbs and parsley. Serve with [Caesar Salad](#) and grilled **Fitness Rolls** from [Cavallaro](#). Serves 6-8.

Jittery Cook