

Cheesy Skillet Hash Browns and Eggs



Ingredients:

- 4 ½ TBLS unsalted butter, divided
- 2 TBLS extra virgin olive oil
- 3 cups frozen, shredded potatoes
- 3 large eggs
- ½ cup shredded white cheddar
- 1 tablespoon thinly sliced chives
- salt and pepper to taste

Method:

1. Place a 10" cast iron skillet into an oven preheated at 375°F for 10 minutes.
2. Carefully remove skillet from oven and add 2 TBLS butter and oil, swirling the melting butter across the entire surface.
3. Add shredded potatoes, spread into an even layer, and create 3 pockets within the potatoes. Season with salt and pepper.
4. Dot 1 ½ TBLS butter over the surface and transfer skillet back into the oven for 15-18 minutes.
5. Remove skillet from the oven and dot each pocket within the potatoes with 1 tsp butter. Add a cracked egg into each pocket, top the potatoes with shredded cheese and return the skillet to the oven for 8 to 10 minutes or until the egg whites are set, with the yolks still creamy and the top of the potatoes are golden brown.
6. Season with salt, pepper, and finish with a sprinkle of chives. Serve.