

Haggen®  
— KIDS —  
Cooking  
CLUB



**SERVES: 8-12**

**PREP TIME: 15 MIN**

**COOK TIME: 20-30 MIN  
PLUS COOLING TIME**

**SKILL LEVEL:** 

**REQUIRES USE OF:**



## BREAKFAST NESTS

### INGREDIENTS:

- 1 (20 ounce) package refrigerated shredded Southwest style hash brown potatoes
- 3/4 cup cheddar cheese, shredded
- 3/4 cup colby-jack cheese, shredded
- 3 tablespoons olive oil
- 12 large eggs
- 1/2 pound sausage or bacon, cooked and crumbled
- 1 teaspoon salt
- pepper to taste
- vegetable oil cooking spray



### ITEMS TO GATHER:

- apron
- measuring cups
- measuring spoons
- 4-cup measuring glass with spout
- 2, 12-cup muffin tins
- 24 cupcake liners
- spoon
- fork
- whisk
- tongs
- large bowl
- medium bowl
- oven-safe mitts
- wire cooling rack



## GET COOKIN'!

### INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Preheat oven to 400°F.

Place cupcake liners in muffin tins and coat each liner with vegetable oil cooking spray.

In a large bowl, combine the shredded hash brown potatoes, cheeses, and olive oil. Toss together using tongs until thoroughly combined.

Using a spoon, divide hash brown mixture evenly between each muffin cup. Use a fork to press the hash brown mixture firmly against the sides and bottom of each muffin cup to create a nest.

Using oven-safe mitts, carefully open the preheated oven and put in the muffin tins. Bake for 10 minutes or until the hash brown mixture begins to brown.

Meanwhile, in a medium bowl, whisk the eggs, salt and pepper together until well combined to a uniform yellow color. Transfer the whisked egg mixture into a 4-cup measuring glass with a pour spout and set aside.

Using oven-safe mitts, carefully open the oven, remove the muffin tins and set on a cooling rack for five minutes.

Once the muffin tins have cooled enough to handle, divide your preferred breakfast meat evenly between each cup.

Pour the whisked egg mixture over the breakfast meat, being careful to not overfill the liners. Leave space for the eggs to rise while baking.

Using oven-safe mitts, carefully return the muffin tins to the oven and bake for an additional 10–15 minutes or until the egg is fully cooked.

Using oven-safe mitts, remove the muffin tins and place the individual breakfast nests on a wire cooling rack for 5–10 minutes.

### ENJOY!

### HELPFUL HINT:

Make ahead and freeze for a convenient and healthy breakfast on the go!

### MY RECIPE NOTES: