

# Hash Brown Breakfast Cups

## INGREDIENTS:

4 C. frozen shredded hash browns, thawed (I didn't wait and threw mine in the microwave for about a minute and a half to thaw mine)

3 T. melted butter

1/4 tsp. each salt and pepper

7 eggs

1/4 C. milk

1 1/2 C. shredded cheddar cheese

1 C. diced ha

## DIRECTIONS:

Combine the hash browns, butter, salt and pepper. Spray your muffin tin, very well, with cooking spray. Fill the cups about 3/4 of the way with the hash browns and using your fingers mold the cups with the hash browns and pressing them down in the bottom. Place in a 400 degree oven for 20 minutes. Meanwhile, whisk together the eggs and milk, stir in the cheese and ham. Remove the hash browns from the oven and reduce the temp. to 350 degrees. Fill the cups almost to the top and return to the oven for 20-25 minutes or until the eggs are set. Let cool for a couple minutes, loosen the edges with a butter knife and carefully remove to a serving dish.

Source : [allrecipes.com](http://allrecipes.com)