

# Egg & Cheese Hash Brown Waffles

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A bit messy, but very tasty and only takes 5 minutes to prep, 6 minutes to cook!

## **Ingredients**

- 1 20-ounce package Simply Potatoes Shredded Hash Browns
- 3 eggs
- 1/4 cup milk
- 1 cup shredded sharp Cheddar Cheese
- 1/4 cup fresh chopped chives, plus some for garnishing
- Salt & pepper
- Sour cream, for serving, if desired

## **Directions:**

1. Heat waffle iron on the medium-high setting. Spray each side generously with non-stick cooking spray or brush with melted butter.
2. In a medium-sized mixing bowl, whisk together eggs and milk. Stir in potatoes, cheese, chives and season with 1/2 teaspoon salt and 1/4 teaspoon pepper.
3. Depending on the size of your waffle iron, scoop a layer of the potato mixture onto the surface (for the round waffle maker, I used about 1 cup of the mixture). Spread to about 1/2 inch from the edges and close the waffle iron. Cook for about 5 minutes, checking every few minutes to avoid burning. When the entire waffle is golden brown in color, carefully remove from the waffle iron with a fork or tongs.
4. \*Tip: Turn your oven to the "warm" function and place finished waffles on a baking sheet in the oven to keep warm while the rest are cooking.

