

Mini Breakfast Potato Cups

Based on the recipe from Babble's The Family Kitchen

Ingredients

1 30 ounce package pre-shredded frozen potatoes
3/4 to 1 cup shredded cheddar cheese
1/3 cup scallions, chopped
5 eggs
1/2 teaspoon garlic powder
salt and pepper, to taste

In a large bowl, mix shredded potatoes, cheese, and scallions to combine.

Beat eggs in a medium bowl. Add garlic powder, salt and pepper. Pour egg mixture over potato/cheese mixture and stir to combine.

Grease two mini muffins tins (or plan to make two batches). Scoop potato mixture into mini muffin cups, pressing to pack mixture into the cup.

Bake at 350 degrees F for 25-30 minutes, until golden brown and crispy.

Cool in pan for a few minutes before removing to cooling racks or serving. Freeze leftovers in an airtight container; to serve, microwave for 20 seconds to heat through.

Makes 48 cups, or 12 4-piece servings.

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