



Hash Brown Brunch Pizza

From: Teri Mattson

Makes: 4

Cook Time: 50 minutes

Preheat oven to 400 degrees

Ingredients:

2 slices thick-cut bacon, chopped

1 small red bell pepper, seeded and finely chopped

3 Tbsp. vegetable oil

20 oz. Frozen shredded hash brown potatoes (about 4 cups)

1 ½ cups shredded sharp cheddar cheese

4 med. eggs

Directions:

Cook bacon in a large skillet over med-high until crisp. 8 to 10 minutes. Remove bacon with a slotted spoon and set aside. Pour off all but 2 teaspoons bacon fat from skillet, add chopped pepper and cook, stirring occasionally, until tender. About 5 minutes. Transfer to a small bowl and set aside. Wipe out skillet with a paper towel.

Add oil to skillet and heat over high until shimmering, add potatoes, season with 2 teaspoons salt and ½ teaspoon pepper, and cook without stirring until bottoms are golden, 5 minutes. Stir and continue to cook until potatoes are mostly golden, 5-8 minutes.

Transfer potatoes to a greased baking sheet and let cool. Toss with 2/3 cup cheese and form into a 9-inch round with slightly raised crust.

Combine remaining 2/3 cup cheese with reserved peppers and sprinkle evenly over potatoes. Using the back of a spoon create 4 shallow indents in the crust for the eggs. Crack and egg into each indent and back until egg whites are just set, 15-20 min, rotating baking sheet halfway through. Sprinkle bacon evenly over top, cut into quarters and serve.