

Easy Hash Brown Waffles – Comfort du Jour

I am working on making breakfast better, with these easy hash brown waffles. They're crackling crisp on the outside, hot and soft on the inside, and good as a breakfast side or a main dish if topped with a runny egg! Yes, in case you're wondering, they are also a terrific menu option the next time you're in the mood for "breakfast for dinner."

Ingredients

Extra virgin olive oil

1/2 bag Simply Potatoes shredded hash browns

1/2 cup (give or take) diced onion

1/2 bell pepper (or poblano or jalapeno, you decide)

1/4 cup diced and cooked leftover ham, sausage, bacon (optional)

Approximately 3/4 cup shredded melting cheese (cheddar, swiss, Monterey jack, gouda, etc.)

Salt and pepper to taste

1/2 tsp. ground cumin (this is excellent with any fried potatoes)

Instructions

1. Preheat waffle iron to 400° F.
2. Place a small skillet over medium heat. Add a generous swirl of olive oil to the pan, and sauté the onions and peppers until they are softened and lightly browned. If you are adding breakfast meat that is not yet cooked, go ahead and toss that into the pan as well. Season to taste, stir in cumin and remove from heat.
3. Combine shredded hash browns, onion mixture and shredded cheese and stir well to evenly blend the ingredients.
4. Drizzle in about 1 tablespoon of additional olive oil and stir to combine. I've learned from all my experimentation with this recipe that the extra oil goes above and beyond to deliver my hash brown waffles with the crispiest possible exterior. Thank goodness olive oil is a "healthy" fat!
5. Pile the hash brown mixture evenly over the plate and press to close the iron lid. Leave it alone for about 10 minutes, and carefully raise the lid to check their doneness. If it sticks, it needs more time. The food will release when it's ready, and for my Cuisinart waffle maker, 13 is the lucky number.
6. Carefully remove the waffle sheet, in one piece, to a platter or cutting board and cut into serving pieces.
7. Serve as a side, or make it a meal by topping with a runny egg. It's so, so good. 😊

This recipe will make five standard waffles, each about 4 x 6 inches. We make four at once for breakfast, and then we fight over the fifth during kitchen cleanup. I love our life!