**Ham n’ Egg Cups with Homemade Hash Browns**

**Ham n’ Egg Cups**



Ingredients

* 2 slices of deli ham
* 2 eggs
* Olive Oil Spray
* Salt and pepper to taste
* Optional - herbs, onions, cheese, diced veggies, etc.

Directions

1. Preheat oven to 400 degrees
2. Spray inside of 2 muffin cups with olive oil spray
3. Line each tin with a piece of ham
4. Crack one egg in each ham cup
5. Add any optional fillings to your egg cup.
6. Season with salt and pepper
7. Bake for about 20 minutes - WHILE THE CUPS ARE BAKING….MAKE THE HASHBROWNS
8. Remove from oven
9. Twist ham cups gently to loosen from tins

**Hash Browns**

Ingredients

* 1.5 potatoes
* 5 ml margarine
* Salt and pepper to taste

Directions

1. Wash and peel potatoes
2. Cut into small cubes (1cm by 1cm)
3. Boil potatoes in a medium saucepan until they are “fork tender”
4. Melt butter in frying pan and add cubes of potatoes and cook over medium/high heat, stirring occasionally until they are golden. Do not over stir – potatoes will turn to mush.
5. Season with salt and pepper and serve

