

## Cheesy Hash Brown Muffins

Read it! (Read your recipe all the way through before you begin!)

Place it! (Get everything out and ready to cook.)

### Ingredients:

12 breakfast sausage links  
3 cups frozen country style shredded hash brown potatoes, thawed  
3 tablespoons butter, melted  
1/8 teaspoon salt  
1/8 teaspoon pepper  
6 eggs, lightly beaten  
2 cups shredded 4-cheese Mexican blend cheese  
1 Tbsp. baking powder  
1/4 cup chopped red bell pepper  
Chopped fresh chives or green onion

### Create it! (Time to COOK!)

1. Preheat the oven to 400 degrees. Prepare sausage according to package directions. Cool the sausage slightly and cut into 1/2-inch pieces; set aside.
2. In a bowl, combine hash browns, butter, salt and pepper; divide evenly into 6 greased jumbo muffin cups. Press mixture onto sides and bottom of muffin cups.
3. Bake for 12 minutes or until lightly browned. Remove from oven, divide sausage pieces into muffin cups.
4. In a bowl, combine eggs, cheese, baking powder and bell pepper. Spoon mixture evenly into muffin cups. Sprinkle with chives or onion. Return to oven, bake 13-15 minutes or until set. Serve and Enjoy!