



Bird's Nest Breakfast Cups



I got the basics of this recipe from a friend of mine and thought it was a great idea since these little nests can be made ahead, which I love. They are delicious, easy to make, and can be customized to your own tastes. I not only use the recipe as a delicious grab-and-go breakfast, but serve it to guests nestled into some lovely cheese grits, alongside fresh fruits and French toast made on a panini press.

Oh, and don't forget the mimosas!

By EPHEISIS

Prep: 20 mins


Servings: 12

Cook: 30 mins

Yield: 24 breakfast cups

Total: 50 mins

Ingredients

- 1 (30 ounce) package frozen shredded hash brown potatoes, thawed
- 2 ½ teaspoons salt
- 1 teaspoon ground black pepper
- 2 ½ tablespoons olive oil 
- ¾ cup shredded Cheddar cheese
- 12 eggs
- 2 tablespoons water
- 8 slices cooked bacon, crumbled - divided
- ¼ cup shredded Cheddar cheese, divided

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease 24 muffin cups.

Mix hash brown potatoes, salt, black pepper, olive oil, and 2/3 cup shredded Cheddar cheese in a bowl. Divide mixture between prepared muffin cups and use your fingers to shape potato mixture into nests with hollows in the middle.

Bake in the preheated oven until hash browns are browned on the edges and cheese has melted, 15 to 18 minutes. Remove hash brown nests.