

DELIGHT THE PALATE

Breakfast in a Cup



Sheraton[®]

SALT LAKE CITY HOTEL

INGREDIENTS

12 Slices	Applewood Smoked Bacon
20 oz	Frozen Hash Browns
24	Eggs (yolks removed)
1	Large Tomato
1	Small Yellow Onion
1 cup	Jalapeno
1 tsp	Kosher Salt
1/2 tsp	Pepper

HOW IT'S MADE

1. Let hash browns thaw overnight in refrigerator.
2. Pre-heat oven to 450F.
3. Place slices of bacon in the muffin tin wrapping in a circle. Cook bacon for 10 minutes. Take bacon out to cool.
4. Set oven to 350F.
5. Take hash browns and divide evenly between the muffin tins. Pack them tightly to keep the nest shape.

6. In a large mixing bowl, combine eggs, tomato, jalapeño, and salt and pepper.
7. Divide the egg mixture evenly between the muffin cups.
8. Bake for 12-15 minutes until the egg whites have set.
9. Cool for 5 minutes before removing from pan.
10. Can garnish with diced green onions or parsley and enjoy!

SHERATON SALT LAKE CITY HOTEL
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