

Mini Hash Brown Frittatas

By Sarah Epperson

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Active Time: 15 minutes

Total: 1 hour, 15 minutes

Yield: Serves 12

Ingredients

Baking spray with flour

1 (20-oz.) pkg. refrigerated shredded hash browns (such as Simply Potatoes)

10 ounces sharp Cheddar cheese, shredded (about 2 1/2 cups), divided

1 (10-oz.) pkg. frozen chopped spinach, thawed

1 tablespoon unsalted butter

1 small onion, minced (about 1 cup)

6 large eggs

3/4 cup half-and-half

2 1/2 teaspoons kosher salt

1/2 teaspoon black pepper

1/2 cup quartered cherry tomatoes (from 1-pint tomatoes)

Directions

1. Preheat oven to 375°F. Coat a 12-cup muffin pan with baking spray. Toss together hash browns and 2 cups of the cheese in a large bowl until combined. Spoon hash brown mixture evenly into prepared pan, filling all cavities (about 1/2 cup each), pressing up and around sides to form a cup. Bake until edges are golden and crispy, about 30 minutes.
2. Meanwhile, place spinach in a clean kitchen towel; squeeze to remove liquid. Melt butter in a medium skillet over medium-high. Add onion. Cook, stirring occasionally, until translucent and tender, about 5 minutes. Reduce heat to low. Add spinach, and cook, stirring occasionally, just until spinach is warmed and combined with onion, about 1 minute. Remove from heat, and set aside until ready to use.
3. Remove baked hash brown cups from oven, and spoon 1 heaping tablespoon onion-spinach mixture into bottom of each cup. Whisk together eggs, half-and-half, salt, and pepper in a large bowl until eggs are beaten and mixture is well combined. Carefully pour evenly into hash brown cups to cover onion-spinach mixture. Top evenly with tomatoes, and sprinkle with remaining 1/2 cup cheese.
4. Bake at 375°F until eggs are set and hash browns are crispy and browned, about 30 minutes. Remove from oven; cool on a wire rack 5 minutes. Serve warm.

Chef's Notes

Make Them Ahead

Place cooked, cooled frittatas in a zip-lock plastic bag, and press out air before sealing and freezing. To reheat, thaw in the refrigerator; then remove from the bag, and microwave 1 minute or bake at 350°F until heated through, 5 minutes.