

## Hash Brown Breakfast Pizza

### Ingredients:

#### Making the Hash Browns:

- 2 large potatoes
- 2 large Food Lover's Market eggs
- 1 cup Food Lover's Market cheddar, grated
- Salt
- Black pepper

#### Making the Pizza:

- 4 large Food Lover's Market eggs
- 6 strips Food Lover's Market streaky bacon, cut into pieces
- 1 ½ cup Food Lover's Market cheddar, grated
- 1 cup mushrooms, chopped
- Chopped fresh chives, for garnish

### Method

#### Making the Hash Browns:

1. Grate potatoes into a large bowl filled with cold water. Stir until water is cloudy, drain, and cover potatoes again with fresh cold water. Stir again to dissolve excess starch. Drain potatoes well, pat dry with paper towels, and squeeze out any excess moisture.
2. Mix through 2 eggs, ½ cup grated cheddar cheese and salt & pepper to taste.

#### Making the Pizza:

1. Preheat oven to 180°C. Line a baking tray with baking paper and add hash brown mixture. Using your hands, pat mixture into a rectangular shape. Bake until golden, 20 minutes.
2. Meanwhile, in a large pan over medium heat, cook bacon until crispy, 6 minutes per side.
3. Top baked crust with remaining 1 ½ cups cheese and crack remaining 4 eggs on top. Scatter with crumbled bacon & chopped mushrooms and season all over with salt and pepper.
4. Bake until egg whites are set but yolks are runny, 12 minutes.
5. Garnish with chives, slice, and serve and ENJOY!