

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!

Prep Time: 20 mins

Cook Time: 30 mins

Total Time: 50 mins

Servings: 12

Yield: 24 breakfast cups

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
- ⅔ cup shredded Cheddar cheese
- 12 eggs
- 2 tablespoons water
- 8 slices cooked bacon, crumbled - divided
- ¼ cup shredded Cheddar cheese, divided

Directions

1. Preheat oven to 425 degrees F (220 degrees C). Grease 24 muffin cups.
2. 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.
3. 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.
4. Reduce oven temperature to 350 degrees F (175 degrees C).

5. Whisk eggs and water in a bowl until thoroughly combined; season with salt and black pepper. Pour equal amount of egg mixture into each nest; sprinkle with bacon crumbles and 1 teaspoon Cheddar cheese.
6. Bake in the oven until eggs are set, 13 to 16 minutes. Let cool in pans and remove by sliding a knife between potato crust and muffin cup.

Cook's Note

You can experiment with ham, sausage, and veggies to make them your own. I also use chicken-Asiago sausage.

These are an excellent quick breakfast for weekdays and very nutritious for toddlers who enjoy finger foods.

I partially freeze 2 nests, slip them inside a small food-safe vacuum bag, and seal them. When I get to work, I just pop them in the microwave.