

HASH BROWN BREAKFAST PIZZA



Serving: 1 pizza

Cooking Time: 30 minutes

Prep Time: 20 minutes

INGREDIENTS

- **Ingredients for hash brown:**

- 3 large potato with skin on
- 2 large eggs, lightly beaten
- 125ml (½ cup) white cheddar, grated
- Salt, to taste

- **Ingredients to assemble:**

- 1 tomato, sliced
- Mozzarella, grated
- Green pepper, sliced
- 1 large egg
- Avocado, sliced
- Fresh chives, snipped

INSTRUCTIONS

1. Grate the potatoes into a large mixing bowl and cover with cold water. Stir to remove the cloudy water and dissolve excess starch. Drain and pat dry with paper towels. Place in a muslin cloth and squeeze out any excess water
2. Stir in the eggs, cheese and season. Preheat the oven to 180°C
3. Line a baking tray with baking paper and spoon in the potato mixture. Pat the mixture to fill the bottom of the baking tray and bake until golden, for (+/-15 – 20 minutes)
4. Remove the baked hash brown crust and top with the tomatoes, mozzarella, green pepper and crack the egg on top. Season well and bake until the egg whites are set for (+/-10 minutes). Serve topped with avocado and chives