Hash Brown Ham and Egg Nests



These Hash Brown Ham and Egg Nests transform simple ingredients into a fun, flavour-packed breakfast or brunch dish. Grated potatoes are seasoned with parmesan and pressed into muffin tins to form crispy hash brown cups, then baked until golden. Each cup gets a nest of finely chopped, golden-fried ham and a fresh egg cracked on top, baked until the whites are set and yolks are just right. Finished with a sprinkle of fresh chives and extra parmesan, these hearty nests are ideal for weekend mornings, brunch gatherings or family breakfasts. Prep takes about 30 minutes with around 35 minutes of baking to make 6 servings.

Prep:	30 mins
Cooking:	35 mins
Serves:	6
Makes:	6

Ingredients

- 150g leftover Christmas ham, finely chopped, plus extra to serve
- 700g (about 2 large) potatoes, peeled and grated
- 1 tbsp olive oil
- 20g (1/4 cup) grated Parmesan
- Salt and pepper
- 12 eggs
- 1 tbsp finely chopped chives
- Finely grated parmesan, to serve

Method

1. Preheat oven to 180°C fan forced. Grease a 12-hole non-stick (1/3 cup-capacity) muffin pan.
2. Heat a large, lightly greased non-stick frying pan over medium heat. Cook ham for 4 minutes or until golden and crisp. Drain on paper towel.
3. Place peeled and grated potato in a colander and squeeze out all moisture. Transfer to a large bowl and add oil, parmesan and half the ham. Season with salt and pepper.
4. Divide the potato mixture into each muffin hole, pressing into base and up the sides with the back of a spoon.
5. Bake for 20–25 minutes. Crack an egg into each hash brown cup one and bake for a further 8–10 minutes or egg whites are cooked and egg yolk is just setting.
6. Scatter hash brown egg cups with chives, parmesan and remaining ham.

Notes

If you are wanting to make these Hash Brown Nests in bulk, we have these wholesale egg products to make it easier:

- Fresh pasteurised whole egg
- Frozen pasteurised whole egg

Australian Eggs