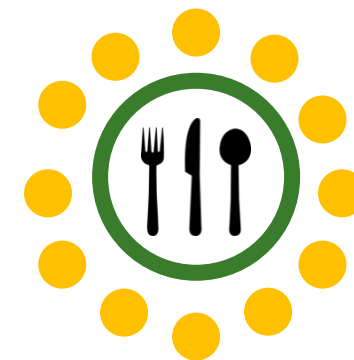


## recipe of the week:

### *Make-Ahead Breakfast Muffins*



<b>Ingredients:</b>	<b>Directions:</b>
20 oz bag shredded hash browns	1. Preheat oven to 400 degrees Fahrenheit. Spray 24 muffin tins with cooking spray.
1 tbsp olive oil	2. Combine one egg with hash browns, olive oil, 1 cup cheese and half each of the salt and pepper. Divide evenly between 24 muffin tins and press down. Sprinkle each with parsley.
1 tsp. sea salt	3. Bake 10 to 15 minutes or until potatoes are crispy.
½ tsp. ground black pepper	4. Meanwhile, whisk the remaining 8 eggs in a large mixing bowl. Add remaining 1 cup cheese, remaining salt and pepper, cooked bacon, red and orange bell peppers and milk.
2 cups fiesta blend cheese, divided use	5. Stir to combine
12 oz pkg bacon, cooked and crumbled into bite sized pieces	6. Pour egg-bacon mixture evenly over each potato muffin crust. Sprinkle with additional salt, pepper and parsley if desired.
9 large eggs, divided use	7. Bake an additional 10 to 15 minutes or until eggs are cooked through.
½ cup red bell pepper, diced	8. Allow muffins to cool in muffin tins about 5 minutes before serving.
½ cup orange bell pepper, diced	Tip: These can be stored in the refrigerator in an air tight container or bag for a week for an easy-to-grab breakfast.
½ cup 2% milk	<b>Presented by:</b>
parsley	

