

Loaded Hash Browns

Ingredients:

- 1 green bell pepper
- 1 white onion
- 2 large Chick-fil-A® Waffle Fries
- 1 egg (+ 4 eggs for topping)
- ¼ cup all purpose flour
- ½ tsp black pepper
- 1 tsp salt
- 4 slices American cheese
- 2 tb canola or vegetable oil
- 1 bottle or tub Chick-fil-A® Sauce



Directions:

Wash hands for 20 seconds using soap and warm water.

1. Preheat oven to 425° and spread oil evenly onto baking sheet.
2. Add the Chick-fil-A® Waffle Fries to a food processor and pulse until the fries are chopped. Place in medium mixing bowl.
3. Add the small diced onions, flour, egg, salt and pepper, and mix.
4. Using ¾ cup measuring cup, press the waffle fry mixture into cup, then transfer to oiled baking sheet. Do this until all mix is gone. (Should make 4 patties)
5. Bake for 15 mins, then flip and press down slightly. Bake an additional 15 mins, adding a cheese slice to each in the last minute.
6. While the hash browns bake, saute onions and peppers in pan over medium high heat (after drizzling 1 tb oil in the pan). Season with salt and pepper. Saute until peppers are soft and onions caramelize. Cook eggs as desired at the same time.
7. When the hash browns are done, top with peppers and onions, and egg, and drizzle on some Chick-fil-A® Sauce. Enjoy!