Baked Eggs in Prosciutto-Potato Cups

Ingredients:
Canola or olive oil cooking spray
6 cups frozen shredded hash browns, fully thawed
3 tablespoons Heinen’s Extra Virgin Olive Oil
1 teaspoon chopped fresh rosemary
1/2 teaspoon Hungarian Paprika
1/2 teaspoon freshly ground pepper
1/4 teaspoon salt
6 thin slices prosciutto (about 3 ounces), halved crosswise
12 Heinen’s Large Eggs, at room temperature
3 tablespoons fresh green onions, minced

Preparation:
1. Preheat oven to 375°F. Generously coat a 12-cup nonstick muffin tin with cooking spray.
2. Put hash browns in a clean kitchen towel; working over the sink, squeeze and wring the
towel to remove as much liquid from the hash browns as possible.
3. Transfer to a large bowl and stir in oil, rosemary, paprika, pepper and salt until combined.
4. Divide the mixture among the muffin cups (about 1/3 cup each), then press into the bottom
and up the sides of each cup to form a “nest.” There should be a solid layer in the bottom of
the cup, but it’s OK if the hash browns don’t go completely up the sides.
5. Generously coat the hash browns with cooking spray.
6. Bake the potato cups until golden brown on the bottom and edges, about 30 minutes.
7. Lay 1 piece of prosciutto into each hash brown nest, letting it overhang the edges.
8. One at a time, crack an egg into a small bowl and slip it into a nest. It’s OK if some of the
egg white spills over.
9. Bake, rotating the pan front to back halfway through, until the eggs are cooked to desired
doneness, 10 to 15 minutes for medium set, or 15 to 18 minutes for hard set.
10. Let cool in the pan for 5 minutes.
11. Run a butter knife around the edges of each nest a few times to loosen completely and use the
knife to lift them out of the tin.
12. Serve sprinkled with green onions.