



# Recipes for Success



## *Cheesy Scrambled Eggs with Hash Brown Potatoes*

On busy days, start the morning right with a complete and hearty breakfast.

**Serves:** 4  
**Time to prepare:** 15 min  
**Time to cook:** 10 min

### **Ingredients:**

8 eggs  
1 tbsp (15 mL) water  
1/2 tsp (2.5 mL) each salt and pepper  
2 tbsp (30 mL) butter  
1/2 cup (125 mL) shredded Cheddar cheese  
2 tbsp (30 mL) olive oil  
2 large baked Russet or baking potatoes, peeled and diced  
1 small onion, chopped  
1/2 green pepper, chopped  
1/2 tsp (2.5 mL) each paprika and dried oregano



### **Instructions**

- **STEP 1:** Whisk eggs with 1 tbsp (15 mL) water, and half of the salt and pepper. In a large nonstick skillet, melt butter over medium-low heat; pour in egg mixture. Cook, stirring, until soft curds start to form, about 3 to 5 minutes. Remove from heat and stir in cheese.
- **STEP 2:** Meanwhile, in separate large nonstick skillet, heat oil over medium-high heat; sauté potatoes, onion, and green and red peppers until vegetables start to soften, 8 to 10 minutes. Stir in paprika, oregano, and remaining salt and pepper. Cook until potatoes are golden and heated through, about 5 minutes. Serve scrambled eggs with potato hash.

### **Tip:**

- For added flavour, substitute smoked paprika for paprika.

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