

Eggs in a Basket

Crispy hash brown nests baked with eggs, prosciutto, and maple for a cozy brunch favorite.

Ingredients

1 package refrigerated shredded hash brown potatoes (20 oz), thawed (about 4 cups)
1/4 cup butter, melted
1/2 tsp salt
1/2 tsp black pepper
3 oz sliced prosciutto, chopped (about 6 slices)
1 Tbsp pure maple syrup, plus more for serving
6 large eggs
3/4 cup shredded provolone cheese (3 oz)
Fresh thyme, for garnish

Instructions

1. Heat oven to 375 F. Coat six 6 oz ramekins (or jumbo muffin cups) with cooking spray.
2. In a bowl, stir together hash browns, melted butter, salt, and pepper. Divide mixture among prepared ramekins, pressing firmly into bottoms and up sides to form nests.
3. Bake until potatoes are golden brown, 40 to 45 minutes.
4. Meanwhile, toss prosciutto with maple syrup in a small bowl.
5. Crack one egg gently into each ramekin. Sprinkle evenly with cheese and prosciutto mixture. Bake until egg whites are set and yolks are cooked to desired doneness, 10 to 15 minutes.
6. Run a knife around edges before removing. Garnish with thyme and serve with additional maple syrup.