

Egg and bacon hash brown tray bake

20m prep | 35m cook | 6 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

9 Ingredients

6 (about 700g) Desiree potatoes, grated with skin on

35g butter, melted

1 tbsp self-raising flour

6 large (about 400g) rashers bacon, rind trimmed

60g baby spinach leaves

6 eggs

2 tomatoes, deseeded, finely chopped

1/2 small red onion, finely chopped

1/2 tsp balsamic vinegar

4 Method Steps

- Step 1** Preheat oven to 220C/200C fan forced. Line a 25.5 x 36cm baking dish with baking paper. Rinse the **grated potato** under cold running water. Place in a clean tea towel and squeeze out excess moisture.
- Step 2** Place the potato in a large bowl. Pour over the **butter** and toss to combine. Add the **flour**, then season. Use hands to toss again until combined. Spread the potato mixture evenly in the prepared dish and bake for 15 minutes.
- Step 3** Use the back of spoon to make 6 indents in the potato mixture. Fold the **bacon rashers** into little cup shapes and place inside indents. Place the **spinach leaves** in the bacon cups, ensuring there are no gaps. Crack an egg into each indent. Bake for 15-20 minutes or until the potato is golden and the **eggs** are just set. The yolks should still be a little soft.
- Step 4** Combine the **tomato**, **onion** and **vinegar** in a bowl. Sprinkle salsa over tray bake