

Country Hash Browns

45 MIN • SERVES 5-10 • TRADITIONAL

INGREDIENTS

10 frozen hash brown patties
8 oz bacon
10 large eggs
1 teaspoon sea salt
8 asparagus spears, trimmed
and cut into 1-inch pieces
6 oz Mexican-style thick-cut
shredded cheese
1 cup tomatillo salsa

Country Gravy

1 ¼ cups chicken broth
¼ cup heavy cream
2 tablespoons unsalted
butter
2 tablespoons flour
½ teaspoon sea salt
⅛ teaspoon ground black
pepper

DIRECTIONS

- 1 Preheat oven to 375°F. Arrange hash brown patties on a baking sheet and bake for 25 minutes, flipping halfway through, until golden and crispy. Meanwhile, place bacon on a second baking sheet and cook in the oven until crisp (about 15–20 minutes). Transfer to paper towels to drain, then crumble or chop.
- 2 In a bowl, whisk together eggs and salt. Scramble in a medium skillet over medium heat until just set. Remove from heat and set aside.
- 3 In the same pan, quickly sauté asparagus for a minute with a little olive oil, seasoned with salt.
- 4 Melt butter in a small saucepan over medium heat. Whisk in flour and cook for about 1 minute to form a roux.
- 5 Gradually whisk in chicken broth and cream. Bring to a gentle simmer, whisking frequently, and cook for 3–4 minutes until thickened. Season with salt and pepper.
- 6 On the baking sheet, top each hash brown patty with scrambled eggs, asparagus, bacon, and shredded cheese. Return to the oven for about 5 minutes, until the cheese is melted.
- 7 Remove from oven, spoon country gravy over the top, and serve immediately with tomatillo salsa.

