

I thought I would switch it up this month to something that could be served for breakfast or dinner.

#### HASHBROWN WAFFLES WITH FRIED EGGS

- 5        LARGE EGGS
  - ½        TEASPOON SALT
  - ½        TEASPOON GROUND CUMIN
  - ½        TEASPOON BLACK PEPPER
  - ¼        TEASPOON CHILI POWDER
  - 1 3/4    CUPS REFRIGERATED SHREDDED HASHBROWN POTATOES
  - 1        SMALL ONION FINELY CHOPPED
  - ¼        CUP OF CHOPPED GREEN CHILIES
  - 2        TABLESPOON SALSA
  - 2        TABLESPOON VEGETABLE OIL
  - ½        CUP SHREDDED COLBY-JACK CHEESE
- OPTIONAL TOPPINGS: SALSA, GUACAMOLE, SOUR CREAM, AND FRESH MINCED CILANTRO

In a large bowl, whisk 1 eg, salt, cumin, pepper and chili powder. Stir in hash brown potatoes, onion, green chilies, and salsa. Bake in a preheated waffle iron coated with cooking spray until golden brown and potatoes are tender (8-12 minutes)

In a large skillet heat the oil over medium heat. Break the remaining eggs, one at a time, into the pan. Cook to desired doneness, turning after whites are set. Sprinkle with cheese and cover for 3 minutes until cheese is melted. Serve with waffles and toppings of your choice.