



Sausage Hash Brown Muffins

1 can (19 ounce) Saucettes or Mini-Links, drained and crumbled
4 cups grated Russet potatoes (about 3-4 potatoes)
1 red onion, finely chopped
½ cup corn
¼ cup fresh parsley, chopped
1 can (4-5 ounce) canned green chilies, chopped
1 tablespoon corn starch
1 tablespoon olive oil (optional)
Salt and pepper to taste

Directions: Preheat oven to 375 degrees. Grease or spray muffin tin. Grate the potatoes using the large holes on a cheese grater. Wrap potatoes in a kitchen towel, or several layers of cheesecloth, and twist to squeeze out as much liquid as possible. Alternatively you can squeeze with your hands but the potatoes won't get quite as dry. In a large bowl, combine the potatoes with the rest of the ingredients. Mix well to distribute sausage bits evenly. Put about ¼ cup of the mixture in each muffin tin. Press mixture down lightly to form a cake. Sprinkle tops with a dash of salt and bake for 20 minutes at 375 degrees. Then raise the temperature to 425 degrees and bake an additional 10-12 minutes or until the tops are golden brown and the edges are crisped. Remove pan from oven and let rest for 5 minutes. Run a butter knife around edges and gently lift out. Serve with your favorite breakfast sides.

Adapted from recipe by the Minimalist Baker