

Crispy Cheesy Cast Iron Hash Brown

Tip: Because of the cheese, this recipe works best with a very well-seasoned cast iron skillet. Even though new cast iron pieces are often marketed as “pre-seasoned,” the cheese may still stick if the skillet hasn’t had time to develop additional layers of seasoning.

Ingredients:

3 c. shredded potatoes, patted dry
½ c. shredded white onion, patted dry
1 c. cheddar jack cheese, finely shredded
½ t. garlic powder
½ t. dried rosemary (or 1½ t. fresh, finely chopped)
Sea salt and black pepper, to taste
2 T. extra virgin olive oil (+ more if needed)
2 T. unsalted butter

Directions:

1. Add the potatoes, onion, cheese, garlic powder, rosemary, salt, and black pepper to a large bowl and mix until thoroughly combined.
2. Heat olive oil and butter in a large cast iron skillet over medium heat until the butter is melted. Carefully swirl the skillet to ensure the bottom is evenly covered.
3. Working in batches, add the potatoes to the skillet and shape into patties. Cook until golden brown, approximately 4-5 minutes before flipping. Cook for another 4-5 minutes, or until golden brown and crispy.
4. Remove hash browns from skillet and keep warm. Repeat Step #3 with remaining potato mixture. Add more olive oil to the skillet, as needed.
5. Remove from heat and transfer hash browns to individual serving plates. Serve immediately with your choice of sides. Enjoy!



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Prep time: 10 minutes
Cook time: 25 minutes
Serves: 4

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