

Cowboy Hash Skillet

INGREDIENTS

1 pkg **Unger Meats** Breakfast Sausage
1 small Onion chopped
1 20 oz package Shredded Hash Browns (thawed)
4 Eggs
1 cup Cheddar Cheese
Salt & Pepper to taste



DIRECTIONS

1. In a large skillet, cook breakfast sausages over medium heat until it starts to release a bit of fat, then add chopped onion.
2. Season with a little bit of salt & pepper.
3. Cook until sausage just start to brown and the onions are soft.
4. Stir in hash browns.
5. Cook over medium heat, uncovered, for about 8-10 minutes.
6. Hash browns should be getting a little golden brown on the bottom.
7. With the end of a spoon, make four, evenly spaced holes in the hash browns.
8. Break one egg into each hole. Season each egg with a bit of salt & pepper.
9. Cover, turn the heat down to low, and cook for another 10 minutes (until eggs are set).
10. Then uncover and sprinkle with shredded cheese.
11. Let the cheese melt and serve.

ENJOY!

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