



Waffle Iron Hash Browns

Yield 4 waffles. Recipe from CookingLight.

Ingredients

1 1/2 pounds peeled russet potatoes, shredded
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1 1/2 tablespoons unsalted butter, melted

Nutritional info

Calories:	157
Fat:	4.5g
Cholesterol:	11mg
Sodium:	332mg
Carbohydrates:	27g
Calcium:	19mg
Potassium:	700mg

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HECTOR MANUEL SANCHEZ

Directions

1. Preheat a waffle iron to medium-high.
2. Squeeze potatoes between paper towels to remove excess liquid. Toss potatoes with salt, pepper, garlic powder, and onion powder. Brush both sides of waffle iron evenly with butter.
3. Add potatoes to iron, evenly mounded. Close iron, pressing lightly (iron may not close completely right away); cook 2 minutes.
4. Press iron to close completely; cook 12 minutes or until golden brown and crisp.

NOTE:

Try a dollop of Greek yogurt and a sprinkle of chives on top, or serve them with a fried egg and a dash of hot sauce for the ultimate breakfast.