



# Hash Brown Potato Cake with Capsicum & Corn

Serves: 4

## Ingredients

6 eggs • 1/4 cup milk • 400g frozen hash browns, partially defrosted  
1/2 red onion, chopped • 1/2 red capsicum, chopped  
1 x 400g can sweetcorn kernels, drained • 100g ham pieces • Salt and pepper

## Method

This easy weeknight meal is sure to be a winner with the kids. It's quick to make and you can vary the ingredients according to whatever you have to hand. Preheat the grill to 180°C.

Break hash browns into pieces and place in a medium non stick frying pan. Cook until the pieces are turning golden brown on both sides. While they are cooking chop and add the onion, capsicum, ham and corn. Continue cooking until the vegetables are turning light golden. Don't worry if the hash browns break up a bit. Whisk together the eggs, milk, salt and pepper. Pour egg mixture into the pan and cook gently, tilting the pan so the uncooked egg runs to the edges.

When the egg is set around the edges and beginning to firm in the middle, place the pan under the grill to finish cooking. The potato cake should be firm and golden brown when cooked.

Serve with a crisp salad and your favourite red sauce - tomato, barbecue or chilli.

Recipe Credit: Sophie Gray

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