

Hash Waffles

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Makes 2 Waffles

Blue – 2 Waffles, 2 Points

Purple – 2 Waffles, 0 points

Green – 2 Waffles, 4 points

- 85 grams refrigerated shredded hash browns, thawed (about 1 cup)
- 1 egg
- 28 grams fat free cheddar cheese (or cheese of choice, just adjust points)
- salt and pepper and any other seasoning to taste

1. Mix hashbrowns, egg, cheese and seasonings in a bowl.
2. Heat mini waffle iron. I use this one. Spray with non stick spray
3. Add 1/2 of batter to waffle iron. Cook about 3 minutes until golden brown
4. Repeat with other half of batter
5. Serve as a “bun” for a breakfast sandwich. serve with eggs, whatever you like!
6. **If using a regular size waffle iron, use all potato mixture at once**