

Hash Waffles

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2 waffles, 2 FSP

Adapted from Amanda Lewis on YouTube

- 85 grams refrigerated, shredded hashbrowns
 - 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!