

# Hash Waffles

## Hash Waffles



2 waffles, 2 FSP

Adapated from Amanda Lewis on YouTube

- 85 grams refrigerated, shredded hashbrowns
- 1 egg
- 28 grams fat free cheddar cheese (or cheese of choice, just adjust pointes)
- 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!