



## Southwest Hash Browns



2 c frozen hash browns

1 c corn

2 T finely diced green peppers

2 T finely diced red peppers

2 green onions, sliced

1 c shredded cheddar jack cheese

1½ T yellow cornmeal

2 eggs, beaten

¼ t salt

1/8 t pepper

2 T canola oil

optional toppings: sour cream and salsa

In large bowl mix hash browns, corn, green peppers, red peppers, onions and cheese. Mix well. Stir in cornmeal, eggs, salt and pepper. Heat oil in large skillet or griddle using medium heat. Cook hash browns until golden, 3-4 minutes. Flip and cook another 3-4 minutes until golden. Top with sour cream and salsa, if desired.