

# *Florentine Breakfast Skillet*

## Nutritional Highlights

- Spinach is a great source of vitamins A and C
- Eggs are full of protein and nutrients to get your day started on the right foot

Servings: 4

## Ingredients

- 1 Tbsp olive oil
- 2 cups frozen shredded hash browns
- 2 cups chopped fresh spinach
- 4 large eggs
- 1/2 cup shredded sharp cheddar cheese
- Salt and pepper to taste

## Optional toppings

- Salsa
- Avocado
- Sliced green onions
- Red pepper flakes

## Directions

- Heat olive oil in a small nonstick skillet over medium heat
- Add hash browns to skillet and make 4 wells with the back of a spoon. Top each with spinach.
- Crack an egg into each of the wells and sprinkle with salt and pepper to taste.
- Top with cheddar cheese, cover, and reduce heat to medium-low. Cook until hash browns are browned, the egg white is set, and the cheese is melted, about 4-7 minutes.