



## Hash Brown Frittata Serves: 4-6

### Ingredients:

6 eggs (1 ½ cups of egg beater)  
1/8 cup of milk  
1 cup favorite shredded cheese  
¼ cup diced ham (optional)

1 ½ cups frozen diced hash browns  
¼ cup chopped green onion  
Salt and pepper to taste

### Directions:

1. Whisk eggs in a bowl with milk, cheese, salt, and pepper and set aside.
2. Press “**Sear**” and adjust to about 8 minutes then press “**Start**”.
3. Place in ham and lightly sauté until brown about 4-5 minutes.
4. Add in frozen hash browns and continue sautéing for about 2-3 minutes.
5. Add green onion then pour in egg/cheese mix.
7. Close pressure cooker, press “**Time**” and adjust to 6 minutes then press “**Start**”.
8. When ready, let naturally release for about 5 minutes, press the “**Pressure Release**” button to remove any remaining pressure and open.
9. Using a spatula, loosen edges if needed then tilt the pot towards the cutting board and slide the frittata out.

**Tip:** You can use any of your favorite ingredients with this dish. Example, replace ham with 6 slices bacon chopped or 2 -3 sausage patties crumbled. Use your favorite chopped veggies such as peppers, broccoli, and spinach and add into the pot before you add your cheese.