



Parmesan & Cholula Chili Garlic Hash Browns

WHAT'S NEEDED

Ingredients:

- 1/2 cup olive oil
- 2 lbs. shredded, raw potatoes
- 1/2 cup chopped scallions
- 1/2 tsp. salt and pepper
- 3 oz. finely grated Parmesan cheese
- 2 tbsp. **Cholula Chili Garlic** Hot Sauce, and more to taste
- chopped Italian parsley to sprinkle on top



HOW TO MAKE

Preparation - 6 servings

1. In a nonstick skillet heat 1/4 cup olive oil over moderate heat. Add scallions with salt & pepper to the skillet, cook, stirring occasionally, 2 to 3 minutes. Remove from heat.
2. Combine shredded potatoes, scallions/oil mixture, cheese and **Cholula Chili Garlic** Hot Sauce.
3. Heat 2 tbsp. olive oil in the skillet over moderate heat. Add potato mixture, press firmly into a cake with a spatula. Cover and cook until underside is crusty, 8 to 10 minutes. Flip potato cake to cook other side. Cover and cook until potatoes are tender. Top with parsley, a bit more Parmesan cheese and a few shakes of **Cholula Chili Garlic** Hot Sauce to taste. Cut into desired serving sizes; serve with your favorite omelet or egg dish.

