

- Prep Time: 15 minutes
- Cook Time: 25-30 minutes
- Total Time: 40-45 minutes
- Yield: 24 bite-sized muffin cups (4-6 servings)
- Intensity / Skill Level: Easy (beginner-friendly; minimal advanced techniques required)

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Recipe Equipment Needed

- 24-cup mini muffin pan (or a standard 12-cup muffin pan)
- Large mixing bowl
- Box grater or food processor (for shredding potatoes)
- Cheesecloth, clean kitchen towel, or nut milk bag
- Non-stick cooking spray or vegetable oil
- Wooden spoon or rubber spatula

Ingredients List

For the Hashbrown Base:

- 4 cups Russet potatoes (peeled and freshly shredded; about 3 medium russet potatoes)
- 2 tablespoons unsalted butter (melted)
- 1 teaspoon kosher salt

- ½ teaspoon freshly cracked black pepper

For the Cheesy Sausage Filling:

- ½ lb (225g) uncooked ground breakfast sausage (mild, hot, or sage variety based on preference)
- 1 ½ cups sharp cheddar cheese (shredded; split into 1 cup for mixture, ½ cup for topping)
- ½ cup Monterey Jack cheese (or Mozzarella, finely shredded)
- 2 large eggs (lightly beaten)
- 2 green onions (scallions) (thinly sliced)
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon smoked paprika

Step-by-Step Instructions

Step 1: Prep the Oven and Pan

Preheat your oven to 400°F (200°C). Generously coat a 24-cup mini muffin tin with non-stick cooking spray. Ensuring every cup is thoroughly greased guarantees your bites will pop out effortlessly after baking without sticking to the edges.

Step 2: Squeeze Out Excess Potato Moisture (*Crucial Step!*)

Place your freshly shredded potatoes into the center of a clean kitchen towel or cheesecloth. Gather the edges and twist tightly over the sink to squeeze out as much moisture as humanly possible.



Pro Tip: Removing liquid from the shredded potatoes is the secret to getting a golden, crispy bite rather than a steamed, soggy hashbrown.

Step 3: Mix the Potato Base

In a large bowl, combine the thoroughly drained shredded potatoes with melted butter, 1 teaspoon salt, and ½ teaspoon black pepper. Toss well to ensure all potato strands are evenly coated.

Step 4: Add the Sausage and Seasonings

To the potato mixture, add the uncooked ground breakfast sausage, 1 cup of shredded sharp cheddar, ½ cup of Monterey Jack cheese, beaten eggs, sliced green onions, garlic powder, onion powder, and smoked paprika. Using clean hands or a sturdy spatula, mix thoroughly until the raw sausage and cheese are evenly distributed throughout the hashbrowns.

Step 5: Fill the Muffin Pan

Divide the mixture evenly among the 24 mini muffin cups. Press down firmly into each cup using the back of a spoon or your fingers. Packing the mixture tightly ensures the bites stay together as the cheese melts and the protein cooks.

Step 6: Bake to Golden Perfection

Place the muffin pan on the center rack of your preheated oven and bake for 20 minutes.

After 20 minutes, remove the pan temporarily and sprinkle the remaining $\frac{1}{2}$ cup of sharp cheddar cheese evenly over the tops of all 24 bites. Return to the oven for an additional 5 to 8 minutes, or until the cheese on top is melted, bubbly, and the edges of the hashbrown cups are deep golden brown and crisp.

Step 7: Cool and Serve

Remove from the oven and let the bites cool in the pan for 5 to 10 minutes. As they rest, the melted cheese will set, making them easy to scoop out. Run a butter knife around the edge of each cup if needed, lift them out, and transfer to a platter. Serve warm alongside sour cream, hot sauce, or salsa.

Expert Tips for Success

1. **Sausage Substitutions:** If you prefer a leaner bite, swap out traditional pork breakfast sausage for ground turkey sausage or chicken sausage. For a vegetarian option, use plant-based breakfast crumbles.
2. **Fresh Cheese vs. Pre-Shredded:** Whenever possible, shred your cheese from a block. Pre-shredded bag cheese is coated in anti-caking agents that hinder optimal melting and can prevent the bites from binding cleanly.

3. Make-Ahead & Meal Prep: You can assemble these the night before, cover the pan tightly with foil, and store in the refrigerator overnight. In the morning, bake directly from the fridge, adding 2-3 extra minutes to the initial bake time.
4. Freezing Instructions: Let baked bites cool completely. Flash freeze them in a single layer on a baking sheet for 1 hour, then transfer to a freezer-safe zip-top bag for up to 3 months. Reheat in an air fryer or oven at 350°F (175°C) for 8-10 minutes until crisp.

Nutritional Information

Nutrition estimated per serving (based on 6 servings / 4 bites per serving).

Nutrient	Amount Per Serving
Calories	285 kcal
Total Fat	19 g
<i>Saturated Fat</i>	<i>9 g</i>
<i>Trans Fat</i>	<i>0 g</i>
Cholesterol	105 mg
Sodium	580 mg
Total Carbohydrates	14 g
<i>Dietary Fiber</i>	<i>1.5 g</i>
<i>Sugars</i>	<i>1 g</i>
Protein	15 g
Calcium	210 mg
Iron	1.2 mg