

## Hangover Bake

Servings: 1

### INGREDIENTS

- 2 c Cross Valley Farms® Ribbon Cut Hash Browns
- 2 oz Glenview Farms® butter
- 2 oz Metro Deli™ Uncured Gourmet Ham, shaved
- 1 oz yellow onion
- 1 T Monarch® Garlic Sauce
- 1 oz Glenview Farms Habanero Jack
- 1 oz red bell pepper
- 1 ea Chef's Line™ Croissant Bun
- 1 ea Glenview Farms egg
- 1/2 oz hot sauce

### PREPARATION

On flattop griddle or sauté pan, heat hash browns with 2 oz butter until caramelized. In a separate pan cook onions and peppers in garlic sauce.

Toast croissant bun. Mix ham with onions and hash browns and spoon over the croissant bun.

Place slice of habanero jack over the top and place under broiler to melt. Fry egg to desired doneness and place over the bake. Top with hot sauce.

