**Carol’s Omelet Potato Waffles**

I love lazy summertime days. It’s a fun time to experiment in the kitchen. The school year is packed with schedules and always running to the next thing. Breakfasts are usually cereal or whatever frozen thing you can find to put in the toaster.

That’s why I love this week’s Quick Family Recipe. It’s a fun twist to try something different with your waffle maker (don’t worry if you don’t have one, I’ve got an alternate way to cook them down below). The best part is you know exactly what’s going into them! That’s why I like to cook at home.

You can also make a huge batch of these omelet potato waffles and put them in Ziplocs to eat for the rest of the week! Just warm up and go.

Let’s get cooking together...

**Ingredients:**

* 1 Package Shredded Potato Hash Browns
* 1 Cup Shredded Cheese
* 3 Eggs
* 1 Tsp Parsley or Chives
* 1 Tsp Salt
* 1 Tsp Pepper
* Spray Oil
* Optional: Chopped, Cooked Turkey Sausage, Bacon, Ham or Other Breakfast Meats
* Optional Toppings: Sour Cream or Ketchup

**How to Make:**

* In a bowl, combine eggs, parsley (or chives), salt and pepper. Whisk together.
* In a bigger bowl, add cheese and potatoes (along with any cooked, chopped breakfast meats you like) and then pour egg mixture over the top. Use a fork to combine.
* Plug in waffle maker and let heat. Spray with spray oil on all plates of the waffle maker.
* Put a spoon full of potato mixture into each waffle section. Close waffle maker and cook for 15 minutes.
* Alternate Cooking: If you don’t have a waffle maker or don’t want to take the time it takes to cook it, put oil in a frying pan over medium heat on the stove and spoon in the same amount to make cakes. Flip when first side is brown after 3-5 minutes.
* Enjoy! :)

Ellis and Tyler both loved this recipe! Even reheated they make a great breakfast. We’d love to see pictures of your family making these recipes! You can share them on the [Z88.3 Mornings Facebook page](https://www.facebook.com/Z88.3Mornings/)!

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Originally posted on [**Carolbake.com**](http://carolbake.com/)