



Scattered Hash Browns with Fixins'

- 1 Tbsp Award Winner DJ Paul's BBQ Rub
- 1 Can of Bean-less Chili
- 1 Jar of Jalapenos
- 4 Tbsp of Vegetable oil
- 1/2 Small bag of Mexican Four Cheese Blend
- 1/2 Bag of your favorite frozen Hash Browns
- 1/2 Diced Onion
- 3/4 Cup diced Ham

Directions

1. Heat vegetable oil in a non-stick 12" pan on medium high.
2. Add onion to pan and cook until the aromas release, about 2-3 minutes. Then mix in diced ham and cook together until both begin to brown, another 2-3 minutes. Remove them from the pan and set to the side.
3. Pour chili into a small pot and heat on low.
4. Carefully add frozen hash browns into the 12' pan to form an even layer.
5. Cook for about 4-5 minutes on 1st side until hash browns begin to turn golden. Flip hash browns & sprinkle with Award Winner DJ Paul's BBQ Rub.
6. Top with your sauteed ham & onion, your desired amount of jalapenos, and cheese.
7. Finish cooking for another 4-5 minutes or until the under side of the hash browns begins to turn golden.
8. Plate and top with chili, then serve.

DJ Paul's fun tip: Substitute ham with your favorite type of meat.

Yield 4 People

Note: Dj Paul's RUB is a low sodium product.
Add salt to taste.

For more recipes visit
www.djpaulbbq.com

