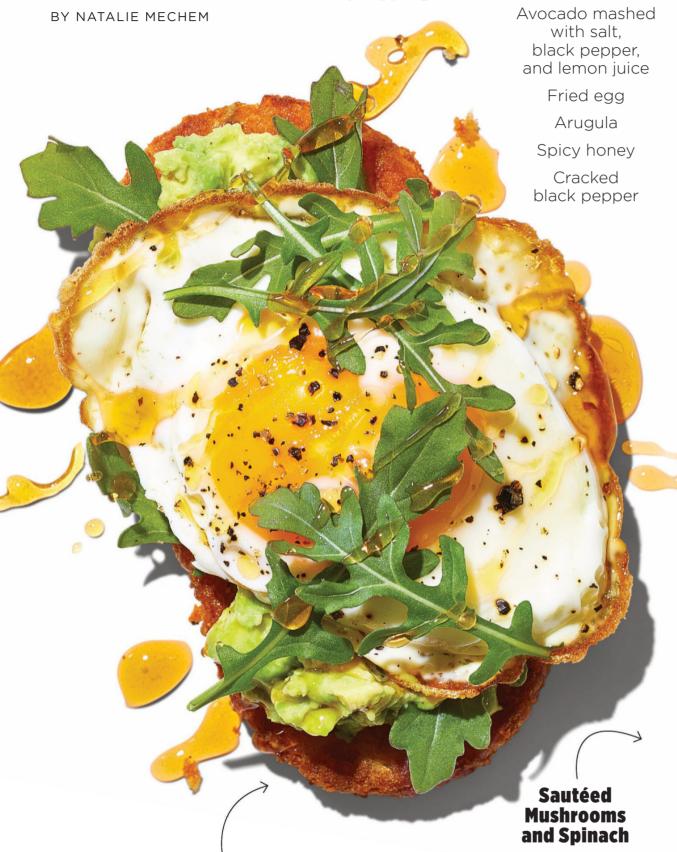
Avo-Ovo

# HASHIOUT

For this TikTok-inspired take on avocado toast, we swapped in hash browns for the bread.

Air-fried to perfection, the crispy patties are the ultimate base for sweet and savory toppings.



#### Air Fryer Hash Brown "Toast"

HANDS-ON 5 MIN TOTAL 15 MIN MAKES 4
NEW RECIPE GO ONLINE TO RATE & REVIEW

Arrange 4 frozen hash brown potato patties

in a single layer in an air fryer basket. Cook at 400°F, turning once halfway through, until golden and crispy, 13 to 15 minutes. [If you don't have an air fryer, cook in a 450°F oven, turning once halfway through, 20 to 24 minutes.] Add desired toppings.

armagazine.com/air-fryer-hash-brown-toast

Melt 2 Tbsp. butter in a large skillet. Add 8 oz. sliced mushrooms; cook until mushrooms begin to brown, 8 to 10 minutes. Stir in 2 cloves minced garlic, 1 tsp. chopped fresh thyme, and 3 Tbsp. white wine; stir until wine evaporates. Stir in 2 cups fresh spinach and 1 Tbsp. butter; cook until spinach is wilted. Season with salt and black pepper.



### **Nutty Maple-Bacon**

Creamy peanut butter
Chopped cooked bacon
Pure maple syrup
Flaky sea salt



## **Everything Salmon**

Cream cheese Smoked salmon Sliced red onion Capers

Everything bagel seasoning



### **Mushroom-Spinach**

Softened goat cheese (chèvre)

Sautéed Mushrooms and Spinach (left)

Chopped toasted walnuts