

HASH it OUT

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.

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Air Fryer Hash Brown "Toast"

HANDS-ON 5 MIN TOTAL 15 MIN MAKES 4
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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.

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1

Avo-Ovo

Avocado mashed with salt, black pepper, and lemon juice

Fried egg

Arugula

Spicy honey

Cracked black pepper

Sautéed Mushrooms and Spinach

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**.



2

Nutty Maple-Bacon

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



3

Everything Salmon

Cream cheese
Smoked salmon
Sliced red onion
Capers
Everything bagel seasoning



4

Mushroom-Spinach

Softened goat cheese (chèvre)
Sautéed Mushrooms and Spinach (left)
Chopped toasted walnuts