

Recipe

NAME OF DISH

BREAKFAST CASSEROLE

INGREDIENTS

- 1 BAG BAG OF FROZEN HASH BROWNS (THAWED IS BEST)
- 1 CUP COOKED BACON
- 2 CUPS SHREDDED CHEDDAR CHEESE
- 8 EGGS
- 1 CUP MILK
- SALT AND PEPPER PLUS ANY ADDITIONAL SPICES LIKE PAPRIKA

COOKING TIME

45 MINUTES

SERVINGS

HOW TO COOK

1. PREHEAT THE OVEN TO 350°F
2. SPREAD THE HASH BROWNS EVENLY OVER THE BOTTOM OF A GREASED BAKING DISH.
3. SPRINKLE THE COOKED BACON EVENLY OVER THE HASH BROWNS.
4. SPRINKLE THE SHREDDED CHEESE ON TOP OF THE BACON.
5. IN A LARGE BOWL, WHISK EGGS, MILK, SALT, PEPPER, AND ANY OTHER DESIRED SPICES.
6. POUR THE EGG MIXTURE OVER THE HASH BROWN, BACON AND CHEESE LAYERS IN THE BAKING DISH.
7. WIGGLE THE PAN A BIT TO ENSURE EVERYTHING SETTLES.
8. BAKE IN THE PREHEATED OVEN FOR ABOUT 45 MINUTES, OR UNTIL THE CENTER IS SET AND THE TOP IS GOLDEN BROWN.

NOTES

THIS CASSEROLE CAN BE PREPARED THE NIGHT BEFORE AND STORED IN THE REFRIGERATOR BEFORE BAKING THE NEXT MORNING. IT ALSO FREEZES WELL AFTER COOLING COMPLETELY. TO SERVE, PAIR IT WITH FRESH FRUIT SALAD, BISCUITS, TOAST, OR HOT SAUCE.

