

Bisquick Impossible Breakfast Casserole

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Adapted from Kim @ A Girl and Her Phone. Here is the link to her recipe:

<https://www.agirlandherphone.net/impossible-breakfast-casserole.html>

Serves 6 OR 8, depending on how big you would like your servings and how many points you want to spend ☐

Blue – 6 servings- 6 points; 8 servings – 4 points

Purple – 6 servings – 5 points; 8 servings – 4 points

Green – 6 servings – 7 points; 8 servings – 5 points

- 9 oz frozen shredded hashbrowns
- 6 oz Canadian bacon, diced
- 1/2 small onion, finely chopped (or to your taste)
- garlic powder, to taste
- salt and pepper to taste
- 4 oz Cabot Lite 75% reduced fat cheese, grated
- 4 eggs
- 2 cups 1% milk
- 1 cup Bisquick Heart Smart baking mix

1. In a medium bowl, mix together hash browns, Canadian

bacon and onion. Season with garlic powder, salt and pepper to taste. Add 1/2 the cheese.

2. Spread potato mixture over the bottom of a sprayed 9×13 inch baking dish; set aside.
3. In another bowl, beat eggs, season with salt and pepper and whisk in milk.
4. Whisk in Bisquick and beat until smooth. Add remaining cheese. Mix well
5. Pour over the top of the hash brown mixture. Bake, uncovered, at 400 for about 30 minutes or until set. Let cool slightly before cutting. Cut into 6 or 8 servings.