

Breakfast Lasagna

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Soooo delicious! Makes 4 servings at 5 FSP per serving

- 5 cups shredded hash browns, thawed
- 1/2 tsp olive oil
- salt and pepper or preferred seasoning, to taste (I like Trader Joe's Onion Salt)
- 12 eggs, beaten
- 6 oz Cabot 75 cheddar cheese, shredded
- 9 slices Canadian bacon, diced

1. Preheat oven to 350
2. Spray an 8X8 baking dish with non stick spray
3. In a large skillet, heat olive oil. Add hash browns and cook until golden brown and crispy, about 12-14 minutes. Set aside
4. In the same skillet, cook eggs until JUST SET. Season generously with salt and pepper. Do not cook all the way, just until they are no longer liquidy
5. In the baking dish, layer 1/3 of the hash browns, 1/3 of the eggs, 1/3 of the Canadian bacon and 1/3 of the cheese. Repeat layers 2 more times.
6. Bake for 12 minutes. Cut into 4 servings and serve immediately

