

# Breakfast Potato Casserole

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A great way to use up leftover hash brown or baked potatoes! You can also use frozen hashbrowns. You can substitute the full fat cheese for a low fat cheese or cheese of your choice. Just be sure to recalcuate points!

Serves 4

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:61d9c3e8ae f8c4057f8f3628>

- 2 cups potatoes, cooked and sliced/cubed, seasoned to your liking (I use Trader Joe's Onion Salt)
  - 8 slices candadian bacon, diced
  - 2 ounces sharp cheddar cheese, grated
  - 8 eggs, beaten and seasoned with salt and pepper to taste
1. Preheat oven to 375. Spray an 8x8 dish with nonstick spray
  2. Place cooked, diced potatoes in the bottom of baking dish.
  3. Sprinkle on Canadian bacon.
  4. Sprinkle cheese on top of Canadian bacon.

5. Pour eggs on top.

6. Bake 35-45 minutes or until eggs are completely set.

Breakfast

Breakfast, Casserole, Eggs

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