

Hash Brown Breakfast Casserole

Hashbrown Bacon Breakfast Casserole



Serves 6

- 1 pound bacon
- 1 pound frozen hash browns – cubed or shredded, thawed
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp dry mustard
- 1 cup shredded cheddar cheese
- 4 large eggs
- 1 cup milk

1. Preheat oven to 350. Lightly spray an 8×8 casserole dish
2. In a large skillet, cook bacon, reserving bacon grease.
3. Keep about 3-4 Tablespoons of bacon grease in the pan and cook hash browns until they are browned and crispy. Season with salt and pepper.
4. Meanwhile, in a mixing bowl, beat 4 eggs. Add in onion powder, garlic powder and dry mustard. Beat well.
5. In the baking dish, layer potatoes, bacon, cheese – pour egg mixture over the top.
6. Bake at 350 for 40-50 minutes. Let sit 5 minutes, cut

into 6 slices and serve.

Brunch

Breakfast, brunch