

Bacon, Potato & Egg Breakfast Casserole

One of the simplest, heartiest breakfast casseroles you can make

Serves: 6

Oven Temp: 350°F / 180°C / Gas Mark 4

Prep Time: 15 mins

Cooking Time: 40 mins

Ingredients

Qty	Ingredient
4 slices	Bacon; thick, cut into strips about 1/2-inch wide
1 large	Onion; peeled and diced
1 whole	Yellow bell pepper; diced
4 cloves	Garlic; minced
1/3 cup	Sun-dried tomatoes; chopped
2 teaspoons	Salt; divided
8 large	Eggs
1 cup	Milk; fat content between 1% and 4% (whole)
1 teaspoon	Ground black pepper
2 cups	Cheddar cheese; grated
3 cups	Frozen diced potatoes; unthawed



Method

- | Step | Instruction |
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| 1 | Heat the oven to 350°F. Lightly grease a 13x9" baking dish with baking spray or olive oil. |
| 2 | Put the bacon slices in a large frying pan and turn the heat on to medium. Cook the bacon, stirring occasionally, until it is crisp. Add the onion, yellow bell pepper, garlic, sun-dried tomatoes, and 1 teaspoon of salt, and cook over medium heat until all the vegetables are fragrant and soft — about 5 more minutes. Turn off the heat and let cool slightly. |
| 3 | In a separate bowl, beat the eggs thoroughly and whisk in the milk. Whisk in the remaining teaspoon of salt, and the black pepper. Stir in the cheese, frozen potatoes, and the bacon and vegetables from the skillet. (Don't worry; the frozen potatoes cook just fine!) Pour the whole mixture into the prepared baking dish. (At this point the casserole can be covered and refrigerated for up to 24 hours.) |
| 4 | When you are ready to bake the casserole, bake for 40 minutes, or until the eggs are firm and the top is slightly golden. A knife inserted in the center should come out clean. |
| 5 | Serve immediately with fruit and rolls or toast. |

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