

# Breakfast Casserole

Serves 6 - 8

*Great as a lunch or dinner entree too!*



## Casserole Ingredients

- 8 slices pre-cooked bacon, cut into small pieces (or four chicken sausage links cut into slices)
- 2 onions, chopped
- 2 cups mushrooms, sliced
- 1 tablespoon butter
- 4 cups frozen hash-brown style potatoes
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- 4 large eggs, beaten
- 1 ½ cups milk
- ¼ cup fresh parsley or basil, finely chopped OR
- 1 cup fresh spinach, chopped
- 1 cup shredded cheese (cheddar, gruyere or mozzarella work well)

## Steps

1. Begin by sauteing the bacon, onion, garlic and butter in a medium-sized pan over medium-high heat. Let the onions get sweaty and translucent – about five minutes. Add mushrooms and cook for another 5 minutes. Season the mixture with salt and pepper.
2. In a medium-size bowl combine the eggs, milk and parsley, basil or spinach (if using).
3. Preheat oven to 375°F. Prepare a 9 X 13 pan by applying non-stick spray. Add the hash brown potatoes, the mushroom mixture and finally the egg mixture. Top with the shredded cheese. ***\*At this point, you can cover it and refrigerate it overnight and bake it in the morning. No cleanup the next day!***
4. Bake in the center rack of your oven for about 1 hour or until the center is set (I check by inserting a knife). Remove and let cool for a bit before cutting into it and serving.