

HASHBROWN BREAKFAST CASSEROLE

Discover a delightful breakfast favorite with our Hashbrown Breakfast Casserole recipe. Loaded with savory flavors of hashbrowns eggs cheese and your choice of veggies or meat this easy-to-make casserole is a crowd pleaser perfect for any morning gathering or brunch occasion.

INGREDIENTS

- 1 POUND (450G) FROZEN HASHBROWNS
- 1 TABLESPOON OLIVE OIL OR MELTED BUTTER
- 1 SMALL ONION, DICED
- 1 BELL PEPPER, DICED
- 1 CUP COOKED HAM OR BACON, CHOPPED (OPTIONAL)
- 1 ½ CUPS SHREDDED CHEDDAR CHEESE
- 8 LARGE EGGS
- 1 CUP MILK OR HALF-AND-HALF
- 1 TEASPOON GARLIC POWDER
- 1 TEASPOON PAPRIKA
- SALT AND PEPPER TO TASTE

INSTRUCTIONS

- 1/ Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish.
- 2/ In a skillet, heat olive oil or butter over medium heat. Add diced onion and bell pepper. Sauté until they are softened, about 5 minutes. If using, add

chopped ham or [bacon](#) and cook for an additional 2-3 minutes. Remove from heat.

3/ Spread the frozen hashbrowns evenly in the greased baking dish. Sprinkle the cooked onion, pepper, and meat mixture on top of the hashbrowns.

4/ In a mixing bowl, whisk together eggs, milk or half-and-half, garlic powder, paprika, salt, and pepper until well combined.

5/ Pour the egg mixture evenly over the hashbrown and vegetable mixture in the baking dish. Sprinkle shredded cheddar [cheese](#) on top.

6/ Bake in the preheated oven for 45-55 minutes, or until the casserole is set in the middle and the top is golden brown.

7/ Once cooked, remove from the oven and let it cool for a few minutes. Garnish with chopped fresh parsley or green onions if desired.

8/ Cut into squares and serve warm. Enjoy your delicious hashbrown breakfast casserole!