

Bacon, Potato & Egg Breakfast Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
4 slices thick bacon, cut into lardons
1 medium onion chopped
1 sweet bell pepper diced
2 Tablespoons chopped garlic
1/2 cup sun-dried tomatoes, chopped
2 teaspoons salt, divided
4 large eggs
1 cup half and half
1 teaspoon fresh-cracked black pepper
2 cups shredded cheddar cheese
1 1/2 pounds cooked potatoes diced (about 3 medium)
1/2 cup Parmesan cheese



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Cook the bacon in a large skillet over medium heat, stirring occasionally, until it is crisp.
3. Add the onion, bell pepper, and 1 teaspoon of salt and sauté over medium heat until tender, about 5 minutes.
4. Add the garlic and sun-dried tomatoes and cook, stirring, until the garlic is fragrant, about 1 minute. Turn off the heat and let cool slightly.
5. In a separate bowl, whisk together eggs, half and half, remaining teaspoon of salt, and the black pepper.
6. Stir in the cheese, potatoes, and the bacon and vegetables from the skillet.
7. Pour the mixture into the prepared dish. Sprinkle Parmesan over the top.
8. Cover baking dish with oven proof lid or foil and refrigerate overnight.
9. Preheat oven to 350 degrees.
10. Remove baking dish from refrigerator and let stand 30 minutes.
11. Transfer uncovered baking dish to oven and bake for 30 minutes.
12. Uncover and continue baking about 30 minutes more or until the eggs are firm and the top is slightly golden.

Recipe was modified from original source: *Not Your Mother's Casseroles* by Faith Durand

<http://www.thekitchn.com/recipe-bacon-po-160263>

Bacon, Potato & Egg Breakfast Casserole

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
2 slices thick bacon, cut into lardons
1 small onion chopped
1/2 sweet bell pepper diced
1 Tablespoon chopped garlic
1/4 cup sun-dried tomatoes, chopped
1 teaspoon salt, divided
2 large eggs
1/2 cup half and half
1/2 teaspoon fresh-cracked black pepper
1 cup shredded cheddar cheese
3/4 pounds cooked potatoes diced (about 3 small)
1/4 cup Parmesan cheese



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Cook the bacon in a large skillet over medium heat, stirring occasionally, until it is crisp.
3. Add the onion, bell pepper, and 1/2 teaspoon of salt and sauté over medium heat until tender, about 5 minutes.
4. Add the garlic and sun-dried tomatoes and cook, stirring, until the garlic is fragrant, about 1 minute. Turn off the heat and let cool slightly.
5. In a separate bowl, whisk together eggs, half and half, remaining 1/2 teaspoon of salt, and the black pepper.
6. Stir in the cheese, potatoes, and the bacon and vegetables from the skillet.
7. Pour the mixture into the prepared dish. Sprinkle Parmesan over the top.
8. Cover baking dish with oven proof lid or foil and refrigerate overnight.
9. Preheat oven to 350 degrees.
10. Remove baking dish from refrigerator and let stand 30 minutes.
11. Transfer uncovered baking dish to oven and bake for 30 minutes.
12. Uncover and continue baking about 30 minutes more or until the eggs are firm and the top is slightly golden.

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