

Hash Brown & Bacon Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
8 ounces thick bacon, cut into lardons
1 medium onion finely chopped
1 teaspoon salt
2 Tablespoon chopped garlic
2 large eggs
1 can (12 fl. oz.) Evaporated Milk
4 cups frozen shredded hash brown potatoes
1 cup shredded cheddar cheese
1 teaspoons seasoned salt



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 and 1 teaspoon of salt and sauté over medium heat until tender, about 5 minutes.
4. Add the garlic cook, stirring, until the garlic is fragrant, about 1 minute. Turn off the heat and let cool slightly.
5. Layer 1/2 potatoes, 1/2 bacon/onion/ garlic, and 1/2 cheese in prepared baking dish; repeat layers.
6. In a separate bowl, whisk together eggs, milk, and seasoned salt. Pour evenly over casserole layers.
7. Cover baking dish with oven proof lid or foil and refrigerate overnight.
8. Preheat oven to 350 degrees.
9. Remove baking dish from refrigerator and let stand 30 minutes.
10. Transfer uncovered baking dish to oven and bake for 30 minutes.
11. 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: Very Best Baking by Nestle

<https://www.verybestbaking.com/recipes/29566/potato-bacon-casserole/>

Breakfast Potato Bacon Casserole

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
4 ounces thick bacon, cut into lardons
1 small onion finely chopped
1/2 teaspoon salt
1 Tablespoon chopped garlic
1 large egg
1/2 can (12 fl. oz.) Evaporated Milk
2 cups frozen shredded hash brown potatoes
1/2 cup shredded cheddar cheese
1/2 teaspoon seasoned salt



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 and 1 teaspoon of salt and sauté over medium heat until tender, about 5 minutes.
4. Add the garlic cook, stirring, until the garlic is fragrant, about 1 minute. Turn off the heat and let cool slightly.
5. Layer 1/2 potatoes, 1/2 bacon/onion/ garlic, and 1/2 cheese in prepared baking dish; repeat layers.
6. In a separate bowl, whisk together eggs, milk, and seasoned salt. Pour evenly over casserole layers.
7. Cover baking dish with oven proof lid or foil and refrigerate overnight.
8. Preheat oven to 350 degrees.
9. Remove baking dish from refrigerator and let stand 30 minutes.
10. Transfer uncovered baking dish to oven and bake for 30 minutes.
11. Uncover and continue baking about 30 minutes more or until the eggs are firm and the top is slightly golden.

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