

Hash Brown Egg Casserole

This is an instant favorite with everyone and a family tradition for us on special holidays! An entire breakfast in one skillet. Great served with your favorite biscuits!

4 Tbs Butter

1 Onion (#2 Cone)

1 Red or Green Pepper (#3 Cone)

4 medium Red Potatoes washed w/peel on (#2 Cone)

8-10 Eggs

½ Cup Heavy Cream or Coconut Milk (plain)

½ Tsp Salt

¼ Tsp Pepper

Optional: 4 oz Green Chiles

2 Cups Monterey Jack Cheese (#2 Cone)

Melt Butter in 11" Large Skillet on Medium-Low heat and cut onions and peppers on #2 Cone on top of the melted Butter. Cut Red Potatoes into skillet using #2 Cone and cook covered on Medium heat. Turn down when clicking starts. Beat Eggs and Cream with seasonings. Pour over Potatoes. Sprinkle with Cheese. Bake covered for 20-30 minutes on Medium-Low heat. Let set 5-10 minutes to firm.