

RECIPE

Title *Cheesy Hash Brown Eggbake*

Prep Time *40 min*

Serves *12*

Cook Time *30-40 min*

Ingredients

5 large eggs

1 cup cream (not half & half)

1 tsp salt

1/2 cup butter + 1 tbsp to grease pan

30 oz bag hash browns (thawed)

1/2 cup chopped red pepper

1/2 cup chopped onions (green or yellow)

2 cups chopped ham (or for a spicy alternative try 1 cup Mexican chorizo)

2 cups shredded pepper jack cheese

(or try 3 cheese Mexican style)

1 cup shredded mild cheddar cheese

1 cup shredded swiss cheese

Salt + pepper to taste

Directions

1. Grease baking pan with 1 tbsp butter
2. In large frying pan melt $\frac{1}{2}$ cup butter & sauté onion & red pepper until soft (not brown)
3. Spread thawed hash browns over onion/pepper mixture. Cook until hash browns are light golden
4. Place hash browns in baking dish - sprinkle with salt + pepper + press lightly
5. Beat 5 large eggs until well blended
6. Add cream and 1 tsp salt, blend
7. In separate bowl mix the cheeses
8. Spread chopped ham evenly over the hash browns
9. Drizzle egg/cream mixture over hash browns and pat lightly
10. Bake for 35-40 minutes at 350* or until center has set
11. Let stand for 5 minutes
12. Enjoy!