



## Egg Casserole IN A CROCKPOT

10 SERVINGS    30 MINUTES PREP - COOK OVERNIGHT

### INGREDIENTS

- 1 Crockpot liner
- 1 bag Hash Brown Potatoes (frozen, 32 ounces)
- 1 pound Bacon (sausage, or ham, cooked & crumbled or diced)
- 2 cups Sharp Cheddar Cheese (shredded, about 8 oz)
- 2 Green Onions (sliced)
- 1 White Onion (small finely diced, about 1/2 cup)
- 1 Red Bell Pepper (diced)
- 1 Green Bell Pepper (diced)
- 12 Eggs
- 1 cup Milk
- 1 1/2 teaspoons Dry Mustard Powder
- 1 teaspoon Salt
- 1 teaspoon Garlic Powder
- 1/2 teaspoon Black Pepper

### DIRECTIONS

Grease the crockpot lightly or use a crockpot liner.

If using bacon or sausage, cook and crumble. Drain fat leaving 1 tablespoon in the pan. If desired, soften the onion in the fat. This is optional but will soften the flavor of the onion.

Grease a 6 - quart slow cooker. Place half the hash browns, meat, onions, peppers, and cheese in the slow cooker. Repeat layers ending with cheese, do not stir.

Whisk eggs, milk, and seasonings in a medium bowl. Pour the egg mixture over the ingredients in the slow cooker.

Cook on low for 7 to 8 hours or high for 3-4 hours. Once cooked, uncover and let the casserole rest for 15 minutes.

**Kitchen Hack** - Use hash browns with peppers and onions. This saves time but if course, it is more flavorful with fresh onions and peppers!

As an option serve with sour cream and salsa!