

# Breakfast Casserole

## Ingredients

|                                      |           |                                  |            |
|--------------------------------------|-----------|----------------------------------|------------|
| Bacon and/or breakfast sausage . . . | 1 lb.     | Black pepper . . . . .           | 1/2 tsp.   |
| Onion, medium . . . . .              | 1         | White pepper . . . . .           | 1/4 tsp.   |
| Garlic cloves . . . . .              | 3-4       | Ground mustard . . . . .         | 1/2 tsp.   |
| Mushrooms, canned sliced . . .       | 8 oz. can | Thyme, dried . . . . .           | 1 tsp.     |
| Frozen hash browns, shredded .       | 20 oz.    | Smoked paprika . . . . .         | 1/2 tsp.   |
| Butter or reserved fat . . . . .     | 2 Tbsp.   | Cheddar cheese, shredded . . . . | 2 cups     |
| Eggs, large . . . . .                | 12        | Smoked Gouda, shredded . . . .   | 1 cup      |
| Salt . . . . .                       | 1 tsp.    | Cherry tomatoes . . . . .        | 3/4-1 cup  |
|                                      |           | Green onion . . . . .            | 2-3 stalks |

## Directions

Preheat oven to  $350^{\circ}\text{F}$ — Thaw hash browns; squeeze dry and set aside in *Medium Bowl #1* — Dice onion and mince garlic; combine in *Small Bowl #1* (aromatics) — Drain mushrooms; set aside in *Small Bowl #2* — Shred cheddar and smoked Gouda; combine in *Large Bowl #1* — Halve cherry tomatoes; set aside in *Small Bowl #3* — Slice green onion; set aside in *Small Bowl #4*

1. In a *10-12 inch* deep cast-iron skillet over medium heat, cook bacon and/or sausage until done: bacon is crisp and rendered, sausage has no pink remaining and is crumbled and browned. Transfer to *Medium Bowl #2* and crumble; set aside. Pour off all but 2 Tbsp. fat from skillet (or add butter if using only lean sausage). Reserve skillet.
2. In the same skillet over medium heat, sweat the onion with a pinch of salt until translucent and softened, *about 5-6 minutes*. Add garlic (*Small Bowl #1*) and cook until fragrant, *about 1 minute*. Add drained mushrooms (*Small Bowl #2*) and cook, stirring occasionally, until tender and any liquid has evaporated, *about 4-5 minutes*. Aromatics are done when onion is golden at the edges and mushrooms are lightly browned. Transfer to *Medium Bowl #3*; set aside. Wipe skillet if needed and add 1-2 Tbsp. butter or reserved fat.

3. Spread **hash browns** (*Medium Bowl #1*) in an even layer in the skillet and press down firmly. Cook over medium heat without stirring for *6–8 minutes* until bottom is golden brown and releases easily from the pan. Bottom is done when edges are crisp and the layer holds together when lifted with a spatula. Flip the hash brown layer in one piece (or in two halves if easier) and cook the second side for *5–7 minutes* until golden and crisp. Continue cooking in *1–2 minute* increments if the center is still pale or soft.
4. While the second side of the **hash browns** browns, in *Large Bowl #2* beat eggs with 1 tsp. salt,  $\frac{1}{2}$  tsp. **black pepper**,  $\frac{1}{4}$  tsp. **white pepper**,  $\frac{1}{2}$  tsp. **ground mustard**, 1 tsp. **thyme**, and  $\frac{1}{2}$  tsp. **smoked paprika** until well combined. Stir in cooked **bacon/sausage** (*Medium Bowl #2*), sautéed aromatics (*Medium Bowl #3*), and  $1\frac{1}{2}$  cups of the **cheddar and Gouda** (*Large Bowl #1*).
5. Pour the **egg mixture** (*Large Bowl #2*) evenly over the **hash browns** in the skillet. Sprinkle the remaining  $1\frac{1}{2}$  cups **cheddar and Gouda** (*Large Bowl #1*) over the top and scatter **cherry tomatoes** (*Small Bowl #3*), cut-side up, over the cheese.
6. Bake at  $350^{\circ}\text{F}$  for *30–45 minutes* until the center is set: no runny egg when a knife is inserted near the center, top is lightly golden, and the casserole jiggles only slightly when gently shaken. Continue baking in *3–5 minute* increments if the center is still wet.
7. Let rest *5 minutes*, then sprinkle **green onion** (*Small Bowl #4*) over the top. Serve from the skillet.

# Equipment Required

- 10–12 inch deep cast-iron skillet (oven-safe)
- Medium prep bowls (3)
- Small prep bowls (4)
- Large prep bowls (2)
- Whisk
- Spatula (for flipping hash browns)
- Measuring cups and spoons
- Cutting board and chef's knife

# Hints and Notes

## Yield

- Serves 6–8 as main breakfast
- Makes one 10–12 inch skillet casserole

## Mise en Place

- *Medium Bowl #1* — thawed, squeezed-dry **hash browns** (20 oz.)
- *Small Bowl #1* — aromatics: diced **onion** (1 medium), minced **garlic** (3–4 cloves)
- *Small Bowl #2* — drained **mushrooms** (8 oz. can)
- *Large Bowl #1* — shredded **cheddar** (2 cups) and **smoked Gouda** (1 cup) combined; 1½ cups go into egg mixture, 1½ cups for topping
- *Small Bowl #3* — halved **cherry tomatoes** (¾–1 cup)
- *Small Bowl #4* — sliced **green onion** (2–3 stalks, for finish)
- *Medium Bowl #2* — cooked, crumbled **bacon/sausage** (created in step 1)
- *Medium Bowl #3* — sautéed **onion**, **garlic**, and **mushrooms** (created in step 2)
- *Large Bowl #2 — egg mixture:* beaten eggs with spices, meat, aromatics, and half the cheese (built in step 4)
- Thaw **hash browns** in refrigerator overnight or under cold running water; squeeze very dry to avoid a soggy crust

# Ingredient Tips

- Use any combination of **bacon** and **sausage** totaling 1 lb.; thick-cut **bacon** gives the best texture
- **Smoked Gouda** pairs well with the **smoked paprika**; sharp **cheddar** adds tang
- Frozen shredded **hash browns** are easiest; squeeze out all excess moisture after thawing
- **White pepper** adds warmth without speckling; omit if you don't have it
- **Cherry tomatoes** can be omitted or reduced if you prefer less moisture on top

# Preparation Tips

- Flipping the **hash brown** layer in one piece is easier when the bottom is fully golden and releases cleanly; use a large spatula or flip in two halves
- After the meat, leave 2 Tbsp. fat for the aromatics; after sautéing, if the pan is dry, add the full 1–2 Tbsp. **butter** or reserved fat so **hash browns** brown and release cleanly
- **Ground mustard** and **thyme** make the eggs taste much richer; don't skip them
- The casserole is done when the center no longer flows and the top is lightly golden; overcooking will dry out the eggs
- Rest 5 minutes before slicing so the egg layer sets for cleaner portions
- Best served hot; the hash brown layer is crispier right out of the oven

# Make Ahead & Storage

- Cook **bacon/sausage** and sauté **aromatics** up to 1 day ahead; store covered in refrigerator
- Assemble and bake the same day for best texture
- Leftovers keep 3–4 days refrigerated, covered
- Reheat portions in a skillet or microwave, or reheat the whole casserole at 350°F for 15–20 minutes until hot
- Freezes adequately for 2–3 months; thaw in refrigerator before reheating (**hash browns** may soften)

## Serving Suggestions

- Serve hot from the skillet with **green onion** on top; season with salt and pepper at the table if desired
- Hot sauce, sour cream, or avocado on the side
- Pair with fruit salad or simple greens
- Excellent for brunch or weekend breakfast