

Breakfast Recipes for Mom

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Corn Beef Hash Recipe

Corn Beef Hash is a delicious recipe that only takes 45 minutes to prepare

This recipe requires little tools, just a conventional oven with a stove top, measuring cups, as well as pots and silverware

Ingredients



- 2 tablespoons vegetable oil
- 8 ounces cooked corned beef, diced
- 1 white onion, finely chopped
- 1 bell pepper, finely chopped
- 2 medium baking potatoes, peeled and shredded (about 2 cups)
- 4 tablespoons unsalted butter
- 4 large eggs
- Kosher salt and freshly ground pepper
- 4 slices cheddar cheese (about 2 ounces)

Recipe

1. Heat the oil in a medium skillet over high heat.
2. Add the corned beef and cook, stirring with a wooden spoon, until it releases some fat and browns slightly, about 3 minutes.
3. Stir in the onion, bell pepper and potatoes and cook, undisturbed, until brown and crisp on the bottom, about 6 minutes.
4. Continue cooking, turning the hash as it browns evenly, about 15 more minutes.
5. Meanwhile, heat the butter in a nonstick skillet over medium-high heat.
6. Fry the eggs sunny-side up or over easy; season with salt and pepper.
7. Place the cheese slices on top of the hash, reduce the heat and let sit until the cheese melts, about 1 minute.
8. To serve, top each portion of hash with a fried egg.

Crispy Bacon and Roasted Asparagus with Baked Eggs

Get breakfast in minutes with this simple baked dish of bacon, asparagus and eggs.

Filling, fast and only one pan to clean up. Only requires a large oven, an oven safe pan, and utensils, including a vegetable peeler.

Ingredients



- 4-6 rashers (a thin slice) of bacon
- 12-15 asparagus spears (about 350 grams)
- 1/2 teaspoon lemon zest
- 2-3 branches fresh thyme
- 1/2 teaspoon freshly ground black pepper
- 4 eggs

Recipe

1. Preheat the oven to 450 degrees Fahrenheit
2. Wash asparagus thoroughly, and use vegetable peeler to peel the bottom two thirds
3. In a 9x13 roasting pan or Pyrex, lay the rashers (slices) of bacon. Place in the oven and cook for about 8 minutes or until crispy.
4. Remove pan from oven and carefully transfer the bacon to a paper towel. Drain off most of the bacon fat, leaving about a tablespoon in the pan.
5. Add the asparagus to the same pan and shake it around gently to coat the vegetables in grease. Arrange asparagus in a single layer and sprinkle it with lemon zest, thyme leaves, and pepper
6. Roast asparagus for about 8 minutes or until it begins to soften. Remove pan from the oven and gently crack the four eggs on top of the asparagus. Return the dish to the oven and roast another 4-5 minutes or until eggs have reached the desired doneness. Return bacon to the pan.
7. Serve right away

Sausage Hash Brown Breakfast Casserole

Super easy sausage hash brown casserole, creates 4 servings, just toss in the microwave to reheat

Requires a large skillet, a half casserole baking dish, measuring cups, and utensils.

Ingredients



- 1 pound hot pork sausage
- 1/2 (30 ounce) package frozen hash brown potatoes, thawed
- 1 cup shredded Cheddar cheese
- 1 1/2 teaspoons salt, divided
- 1/2 teaspoon ground black pepper
- 1 cup milk
- 3 large eggs, beaten

Recipe

1. Preheat oven to 350 degrees F. Grease a half-casserole baking dish.
2. Heat a large skillet over medium-high heat. Cook and stir sausage in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease.
3. Whisk milk, eggs, and remaining salt together in another bowl.
4. Pour hash brown mixture into prepared baking dish;
5. Pour egg mixture evenly over hash brown mixture.
6. Bake in the preheated oven until bubbling and golden, about 45 minutes.

Sausage Pancakes

Settle your craving for delicious pancakes with these mouthwatering sausage pancakes

Requires only a large bowl, a whisk, a stove top, and a skillet

Ingredients



- 2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 cups buttermilk
- 2 large eggs, beaten
- 3 tablespoons unsalted butter, melted
- 2 tablespoons canola oil
- Eight 2-inch-wide by 1/2-inch-thick sausage patties

Recipe

1. Preheat the oven to 200 degrees F.
2. In a large bowl, whisk to combine the flour, sugar, baking powder and salt. Whisk in the buttermilk, eggs and butter until combined.
3. Heat the oil over medium heat in a large nonstick skillet.
4. Fry four of the sausage patties until cooked through, 2 to 3 minutes per side.
5. Pour a scoop of batter over each of the patties and cook until golden; flip and continue cooking until the batter is set, another 3 to 5 minutes.
6. Transfer to a platter and keep warm in the oven while you cook the remaining four sausage pancakes in the same manner.
7. Serve with maple syrup

Side dishes

Breakfast isn't complete without a delicious side dish

Each of these sides can compliment any of the recipes above

Corn Beef Hash sides

- Whole Wheat Toast w/ butter and/or jelly
- Bacon
- Fruit bowl
- Scrambled eggs
- Yogurt Parfait



Breakfast Drinks

Every good breakfast needs a refreshing drink to wash it all down

Here is a list of the usual breakfast drinks, with a few unique twists

Drinks

- Orange Juice
- Milk (regualr/chocolate)
- Coffe
- Water
- Green Tea
- Fruit Smoothie
- Tomatoe Juice



Safety Instruction

Like with all cooking, there are potential hazards

This set of safety tips will make sure there are no unwanted injuries

Safety Steps



1. Avoid touching the surface of heated elements, such as stove tops, boiling water, hot pans and more
2. Cut and peel away from your body, all motions should move outwards away from any part of your body
3. only use fresh ingredients, avoid using expired, or unwashed foods
4. clean all utensils before using them