

Bacon, Potato, Egg Casserole

5 large servings

15 minute prep, 50 minute cook

Bacon Potato, and Egg Casserole – this easy breakfast casserole is packed with bacon, potatoes, and cheese! It can be prepared ahead of time and is a real crowd pleaser!

1	1 lb	bacon, cut in 1/2" strips	Heat the oven to 350°F. Grease a 9x13 baking dish with nonstick cooking spray and set aside. In a large skillet, cook bacon over medium heat, stirring occasionally. Cook until it is a nice crispy brown. Remove bacon with a slotted spoon and place on a paper towel lined plate. Roughly chop the bacon and set aside.
2	1 large 1 3 cloves	yellow onion, diced bell pepper, diced garlic, minced	Add the onion and red pepper to the skillet and cook over medium heat until tender. Add the garlic and cook for 2 minutes. Set aside.
3	12 large 1 cup 3 cups 2 cups 1 1/2 tsp 1/2 tsp 2	eggs milk potatoes, diced cheese, shredded salt black pepper green onions, chopped	In a large bowl, beat the eggs and whisk in the milk. Stir in the cooked vegetables, potatoes, and 1 cup of the shredded cheese. Set $\frac{3}{4}$ cup of bacon aside and stir in the rest. Season with salt and pepper. Pour the mixture into the prepared baking dish and top remaining cheese and green onions. Bake for 20 minutes so the eggs start to set up. Carefully add the remaining bacon to the top of the casserole. Bake for an additional 20 tot 30 minutes or until the eggs are firm and the top is slightly golden brown. Let stand for 10 minutes. Cut into squares and serve warm.

Nutrition Facts

Carrot Cake Baked Oatmeal

Amount per Serving

Calories (kcal)	504
Fat (g)	28
Sat. Fat (g)	14
Carbohydrates (g)	30
Sugar (g)	4
Fiber (g)	2
Protein (g)	13.28

Re-produced from *Bacon, Potato, and Egg Casserole*¹

¹Maria Lichty. *Bacon, Potato, and Egg Casserole*. Apr. 2020. URL: <https://www.twopeasandtheirpod.com/bacon-potato-and-egg-casserole/>.