

HOLIDAY BREAKFAST CASSEROLE



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

This easy-to-make recipe is perfect for brunch when you're busy entertaining!

Ingredients

- 2 cups (500 mL) frozen, diced hash brown potatoes, thawed
- ½ cup (125 mL) diced baby tomatoes
- 1 large diced pepper, any colour
- 1 tsp (2.5 mL) roasted garlic and herb seasoning
- ¼ tsp (1 mL) garlic powder
- ¼ tsp (1 mL) onion powder
- 1 ½ cups (375 mL) shredded cheese, any kind
- 4 eggs
- ½ cup (125 mL) milk
- ¼ tsp (1 mL) salt
- ¼ tsp (1 mL) pepper

Preparation

1. Preheat oven to 375°F. Spray a 9x13 inch baking dish.-
2. In a large bowl, combine the hash browns, diced tomatoes, diced pepper, garlic powder, onion powder, and seasoning.-
3. Transfer to the baking dish and sprinkle the shredded cheese on top. -

HOLIDAY BREAKFAST CASSEROLE | 2

4. In another bowl, whisk together the eggs, milk, salt, and pepper. Pour the egg mixture over the casserole. -
5. Bake for 30 to 35 minutes, or until the top is golden brown. Let cool for 10 minutes before cutting. -
6. Serve and enjoy!