

Farmer's Casserole

Another breakfast casserole found on Facebook...

Ingredients

- 3 Cups shredded hashbrowns
- 3/4 cup shredded pepperjack cheese
- 1 cup cooked ham, diced
- 1/4 cup chopped green onions
- 4 eggs, beaten
- 1 (12 oz) can evaporated milk
- 1/4 tsp black pepper
- 1/8 tsp salt

Instructions

1. Spray or grease 2 quart baking dish
2. arrange hash browns evenly in the bottom of the dish
3. sprinkle pepperjack cheese, ham, and green onions
4. In a bowl, mix the eggs, evaporated milk, pepper, and salt
5. Pour the egg mixture over the potato mixture in the dish
6. (optional) Cover and refrigerate the mixture several hours or overnight
7. Preheat oven to 350°F
8. Bake 40 - 45 minutes fresh (55 - 60 minutes chilled), or until a knife comes out clean
9. Let stand 5 minutes to rest

Special Notes

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