Introduction

Hashbrown Breakfast Casserole is a hearty and satisfying dish that's perfect for breakfast or brunch gatherings. Packed with savory flavors and comforting textures, this casserole is sure to become a favorite among family and friends. Whether you're hosting a weekend brunch or looking for a simple yet delicious breakfast option, this recipe ticks all the boxes for flavor, convenience, and versatility.

Ingredients

Ingredients	Quantity
Frozen shredded hashbrowns	2 cups
Shredded cheese	1 cup
Diced onion	1/2 cup
Diced bell pepper	1/2 cup
Diced ham	1/2 cup
Eggs	4
Milk	1/2 cup
Garlic powder	1/2 teaspoon
Salt	1/2 teaspoon
Pepper	1/4 teaspoon

Prep Time	Cook Time	Total Time	Yield
10 mins	40-45 mins	50-55 mins	6 servings

Directions

Preparing the Casserole

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8×8 inch baking dish to prevent sticking.

Mixing the Ingredients

2. In a large mixing bowl, combine the frozen shredded hashbrowns, shredded cheese, diced onion, diced bell pepper, and diced ham. Mix well to distribute the ingredients evenly.

Assembling the Casserole

3. Transfer the hashbrown mixture into the prepared baking dish, spreading it out evenly to ensure even cooking.

Preparing the Egg Mixture

4. In a separate bowl, whisk together the eggs, milk, garlic powder, salt, and pepper until well combined.

Pouring Over the Hashbrowns

5. Pour the egg mixture over the hashbrown mixture in the baking dish, ensuring that the eggs evenly coat the ingredients.

Baking the Casserole

6. Place the baking dish in the preheated oven and bake for 40-45 minutes, or until the eggs are set and the top is golden brown.

Serving and Enjoying

7. Once baked, remove the casserole from the oven and let it cool for a few minutes before slicing.
8. Serve warm and enjoy the delicious flavors of this Hashbrown Breakfast Casserole!

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Notes

- Feel free to customize this recipe by adding your favorite ingredients such as cooked bacon, sausage, or different types of cheese.
- For a vegetarian option, omit the ham and add more vegetables like spinach or mushrooms.

Cook Techniques

- Make sure to thaw the frozen hashbrowns before mixing them with the other ingredients to ensure even cooking.
- You can prepare this casserole ahead of time and refrigerate it overnight. Simply bake it in the morning for a quick and convenient breakfast.

FAQs

Q: Can I use fresh hashbrowns instead of frozen? A: Yes, you can use fresh hashbrowns, but make sure to cook them partially before mixing them with the other ingredients.

Q: Can I freeze leftovers? A: Yes, you can freeze leftover portions of the casserole in an airtight container for up to 2-3 months. Reheat in the oven or microwave before serving.

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Conclusion

Hashbrown Breakfast Casserole is a versatile and satisfying dish that's perfect

for any morning occasion. With its simple preparation and delicious flavors, it's sure to become a staple in your breakfast rotation. Whether you're serving it to a crowd or enjoying a cozy morning at home, this casserole is guaranteed to please even the pickiest of eaters.

More Recipe Suggestions and Combinations

- Add a layer of cooked and crumbled breakfast sausage for an extra protein boost.
- Top the casserole with sliced avocado, diced tomatoes, and a dollop of sour cream for a fresh and creamy finish.
- Experiment with different cheese varieties such as cheddar, mozzarella, or pepper jack for a unique flavor profile.

Indulge in the comforting goodness of Hashbrown Breakfast Casserole and start your day on a delicious note!

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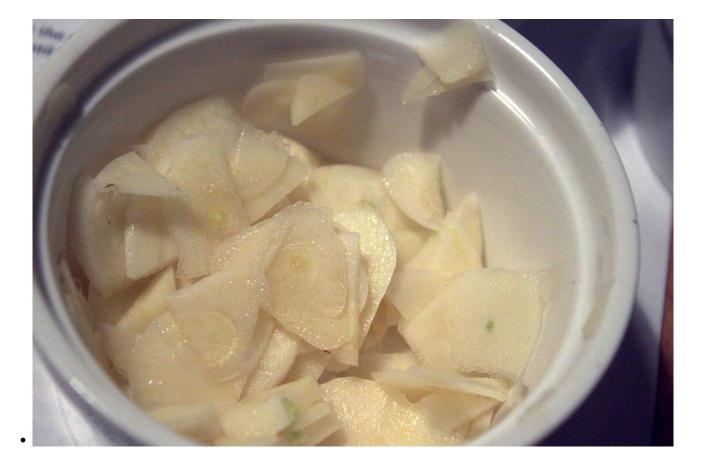## [Can You Lose 7 Pounds in 1 Week by Drinking a Juice Made with Cucumber, Lemon, Ginger, and Pineapple?](#)

[Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method](#)

<u>My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!</u>