**Amish Breakfast Casserole**

RECIPE



**INGREDIENTS**

* 3 pounds of bacon, diced
* 3 medium onions, chopped
* 18 large eggs
* 12 cups frozen hash brown, thawed
* 6 cups cheddar cheese, shredded
* 4 ½ cups cottage cheese
* 3 ¾ cups cheddar jack cheese, shredded
* Optional Ingredients:

Thyme, parsley, milk

**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray 2-3 baking dishes with non-stick spray.
2. In a skillet, cook bacon and onion over medium heat until bacon is crisp; drain and set aside.
3. In a large bowl add eggs and whisk. Combine hash browns and cheeses. Stir in bacon mixture and any desired optional ingredients. (May add a little milk if needed)
4. Pour into prepared baking dishes.
5. Bake, uncovered, at 350° for 40-50 minutes or until a knife inserted in center comes out clean. Let stand 10 minutes before cutting. (Serve with fruit or a vegetable. No need for a carbohydrate or an additional protein.)

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| **Prep Time:** 40 minutes | **Cook Time:** 45-50 minutes | **Total Time:** 85-90 minutes | **Yield:** 30 servings |