



HASHBROWN BREAKFAST CASSEROLE

from **TAZANDBELLY.COM**

*Oven Temperature: 350**

Prep Time: 15 minutes

Cook Time: 30 minutes

[Gluten free; Whole30 approved]

Ingredients:

*Grated Potatoes**

1 lb compliant bacon, cooked until crispy and chopped into bite-sized pieces*

1 lb compliant breakfast sausage, fully cooked and broken into small pieces*

1 dozen eggs, beaten

1 TB avocado oil

1 clove garlic, minced

salt + pepper to taste

Instructions:

*Preheat oven to 350**

Heat oil over high heat in cast iron skillet

Add grated potatoes + garlic and press into skillet, allow to brown on bottom

Continue stirring and flipping hashbrowns until cooked to desired crispness

Grease 13x9 casserole dish

Layer cooked hashbrowns into casserole dish, forming a crust; generously season with salt + pepper

Add sausage + bacon to casserole dish

Cover completely with eggs

Bake 30 minutes or until eggs are fully set

** I use Pedersen Farms no sugar added bacon + breakfast sausage; Sprouts brand hashbrown potatoes are Whole30 compliant.*

www.tazandbelly.com/2017/01/hashbrown-breakfast-casserole.html