



Hash Brown & Egg Bake

Prep: 35 minutes plus standing

Bake: 45 minutes • Serves: 8

- Nonstick cooking spray
- 4 slices hickory smoked bacon
- ½ medium red onion, chopped
- 6 white mushrooms, sliced
- ½ red bell pepper, sliced
- 1 can (14.5 ounces) diced tomatoes with garlic and onion, drained
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 1¼ teaspoons kosher salt
- 1 teaspoon ground black pepper
- ¾ teaspoon chopped fresh tarragon leaves
- 8 large eggs
- 1⅔ cups whole milk
- 1 bag (20 ounces) refrigerated shredded hash browns
- 1 package (4 ounces) Mediterranean herb and garlic chèvre cheese, crumbled
- 2 green onions, sliced

1. Preheat oven to 325°. Generously spray 13 x 9-inch baking dish with nonstick cooking spray. In large nonstick skillet, cook bacon over medium heat 10 minutes or until crisp. Transfer to paper towels to drain and cool. Discard most bacon fat.

2. Into same skillet, add onion and cook 5 minutes or until tender. Set aside ¼ cup onion. To remaining onion in skillet, add mushrooms and bell pepper, and cook 8 minutes or until vegetables are tender, stirring occasionally. Remove skillet from heat; stir in tomatoes, spinach, ¼ teaspoon salt, ¼ teaspoon pepper and tarragon.

3. In large bowl, mix eggs, milk, ½ teaspoon salt and ½ teaspoon pepper. In medium bowl, mix hash browns, remaining ½ teaspoon salt, ¼ teaspoon pepper and reserved onion. Press hash browns onto bottom and up sides of baking dish. Evenly spread pepper-onion mixture over hash browns. Crumble bacon over pepper-onion mixture and top with cheese. Pour egg mixture into baking dish.

4. Bake 45 to 50 minutes or until center is set. Remove from oven; let stand 10 minutes. To serve, cut into squares and sprinkle with green onions.

Approximate nutritional values per serving:

288 Calories, 14g Fat (7g Saturated), 237mg Cholesterol, 546mg Sodium, 23g Carbohydrates, 4g Fiber, 16g Protein

> Chef Tip

To make ahead, cover assembled egg bake and refrigerate overnight. Bake, covered, at 350° for 30 minutes. Uncover and bake 35 to 40 minutes longer, or until center is set.