

# Bacon, Egg, & Potato Breakfast Casserole

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## Ingredients:

- 1 lb Daily's bacon, cut into 1/2-inch strips
- 1 10 oz bag frozen onions
- 1 10 oz bag frozen bell peppers
- 3 cloves garlic minced
- 1/2 cup ricotta cheese
- 12 large eggs
- 1 cup milk
- 3 cups frozen diced potatoes
- 1.5 cups shredded cheddar cheese divided
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 2 green onions chopped

## Directions

1. Heat the oven to 425 degrees. line a baking sheet with parchment paper and lay bacon in a single layer. Cook on middle rack of the oven for 15-20 minutes- or until desired crispiness. After bacon is done, turn oven down to 350 degrees.
2. Grease a 9x13 baking dish with nonstick cooking spray and set aside.
3. In a large skillet, heat a couple TBS of olive oil and add frozen peppers, onions and garlic to the pan. Saute for 5-7 minutes.
4. In a large bowl, whisk together the eggs, ricotta cheese and milk. Stir in the cooked vegetables, potatoes, and 1 cup of the shredded cheese. Set 3/4 cup of bacon aside and stir in the rest. Season with salt and pepper.
5. Pour the mixture into the prepared baking dish and top remaining cheese and green onions. Bake for 20 minutes so the eggs start to set up. Carefully add the remaining bacon to the top of the casserole. Bake for an additional 20 tot 30 minutes or until the eggs are firm and the top is slightly golden brown. Let stand for 10 minutes. Cut into squares and serve warm.