



## SLOW COOKER EGG CASSEROLE

PREP TIME: 15 minutes • COOK TIME: 8 hours, 15 minutes • SERVINGS: 10

### INGREDIENTS

- Cooking spray
- 6 bacon slices
- 1 onion, chopped
- 1 red bell pepper, seeded and chopped
- 1 clove garlic, minced
- 1 (2-pound) package frozen hash brown potatoes, thawed
- 1 ½ cups cheddar cheese, shredded
- 12 eggs
- 1 cup milk (Skim or 1%)
- 1 teaspoon dried dill weed
- Ground black pepper, to taste

### INSTRUCTIONS

Spray inside of slow cooker with cooking spray.

Place bacon in large skillet and cook over medium-high heat. Turn occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels and crumble.

Spray skillet with cooking spray and place over medium heat; cook and stir onion, red bell pepper and garlic until onion is softened, about five minutes. Stir potatoes into onion mixture. Spoon 1/3 potato mixture into the slow cooker; add 1/3 bacon and 1/3 Cheddar cheese. Repeat layering with remaining ingredients, ending with cheese.

Whisk eggs, milk, dill weed and pepper together in a bowl; pour over ingredients in slow cooker.

Cook 8 to 10 hours on low.

### NUTRITION INFORMATION

Each serving contains about 294 calories; 21.5 g fat; 17.6 g protein; 253 mg cholesterol; 379 mg sodium; 19.7 g carbohydrates.