



# CROCKPOT BREAKFAST CASSEROLE

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## INGREDIENTS

- 1 3oz Bag Frozen Hash browns, shredded
- 12 Eggs
- 1 Cup milk
- Dry herb seasoning
- Salt
- 1 lb Ground Sausage, browned
- ½ Onion, diced
- 2 Bell Peppers, Diced
- 2 Cups Shredded Cheddar

## DIRECTIONS

1. Grease crockpot
2. Brown Sausage over stove top and set aside
3. In a separate Bowl mix together eggs, milk, dry herb seasoning, salt, pepper until well mixed. Set aside.
4. In a greased crockpot dump half the hash browns into the bottom of the crockpot.
5. Next take half the sausage and layer it over top.
6. Then take half the diced onion and peppers and layer it on the sausage.
7. Then, layer 1 Cup of the cheddar cheese.
8. Repeat steps 4-7 Creating another layer of potatoes, sausage, peppers, onion, cheese.
9. Finally, pour egg mixture over top of the potato layers.
10. Cook on low for 6-7 hours!

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## NOTES

To make this easier use diced ham or already made bacon bits and it won't require any prep work for breakfast meat!

I used 21 Day Salute for dried herbs but any seasoning of your choice works!