

## This Cheesy Ham Casserole Is the Ultimate Breakfast Bake for Lazy Mornings

Cheesy Ham and Hash Brown Breakfast Casserole



**OVEN**  
**375°F**

**TIME**  
**15 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 pound cooked ham, diced
- 1 (30 oz) package frozen hash browns
- 2 cups shredded cheddar cheese, divided
- 8 large eggs
- 1 cup milk
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

#### Swaps & Notes:

Ham: Use leftover holiday ham, store-bought diced ham, or even turkey or sausage.

Hash Browns: Shredded or diced-style both work; thaw slightly for best results.

Cheese: Try Monterey Jack, Colby, or a blend for different flavor profiles.

Make it veggie: Omit ham and add sautéed spinach, mushrooms, or bell peppers.

#### Step-by-Step Instructions:

Preheat & PrepPreheat oven to 375°F and grease a 9x13-inch baking dish.

Layer the BaseSpread the frozen hash browns in an even layer in the baking dish.

Add the Ham & CheeseSprinkle diced ham over the hash browns. Add 1 cup of shredded cheddar cheese.

Whisk the Egg MixtureIn a bowl, whisk together eggs, milk, garlic powder, onion powder, salt, and

pepper.

**Assemble the Casserole** Pour the egg mixture evenly over the hash brown and ham layers. Top with remaining cheese.

**Bake** Bake for 45-50 minutes, or until the center is set and cheese is golden and bubbly.

**Cool & Garnish** Let rest for 5-10 minutes before slicing. Garnish with chopped parsley and serve warm.

**Tips for Success:**

Let it rest before serving for a cleaner slice and better texture.

Want a crispy top? Broil for 2-3 minutes at the end, but watch closely.

Make ahead: Assemble the night before, cover, and refrigerate. Bake in the morning.

**Serving Suggestions & Pairings:**

No-Bake Monster Cookie Energy Balls for a sweet and satisfying contrast

Pumpkin Spice Muffins for a cozy seasonal side

A refreshing fruit salad or smoothie

3-Ingredient Egg Wraps for extra protein and variety

A cup of coffee or fresh orange juice

**Storage & Leftover Tips:**

**Fridge:** Store leftovers in an airtight container for up to 4 days.

**Freezer:** Wrap tightly in plastic wrap and foil. Freeze up to 2 months.

## DIRECTIONS

1. **Preheat & : Prep** Preheat oven to 375°F and grease a 9x13-inch baking dish.
2. **Layer the : Base** Spread the frozen hash browns in an even layer in the baking dish.
3. **Add the : Ham & Cheese** Sprinkle diced ham over the hash browns. Add 1 cup of shredded cheddar cheese.
4. **Whisk the : Egg Mixture** In a bowl, whisk together eggs, milk, garlic powder, onion powder, salt, and pepper.
5. **Assemble the : Casserole** Pour the egg mixture evenly over the hash brown and ham layers. Top with remaining cheese.
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13. **Pumpkin : Spice Muffins** for a cozy seasonal side
14. **A refreshing fruit salad or smoothie**
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16. A cup of coffee or fresh orange juice
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18. Freezer: Wrap tightly in plastic wrap and foil. Freeze up to 2 months.
19. Reheat: Microwave slices or bake at 350°F until heated through.
20. More Recipes You'll Love: If you love easy, hearty breakfast options, don't miss these:
21. This : One-Pan Breakfast Bake - minimal cleanup, maximum comfort
22. The : Viral Cottage Cheese Pancake - protein-packed and trendy
23. Pumpkin : Spice Muffins - perfect for cozy mornings
24. No-Bake : Monster Cookie Energy Balls - quick, wholesome snacking
25. 3-Ingredient Egg Wraps - a low-carb meal prep hero

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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