

Farmer's Casserole: My Favorite Make-Ahead Brunch Bake

When you want a breakfast that's hearty, hands-off, and guaranteed to impress-



OVEN
350°F

TIME
50 min

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INGREDIENTS

- 3 cups frozen hash browns
- $\frac{3}{4}$ cup shredded Monterey Jack pepper cheese
- 1 cup cubed cooked ham
- ... cup chopped green onion
- 4 eggs, well beaten
- 1 (12 oz) can evaporated milk
- ... tsp black pepper
- $\frac{1}{8}$ tsp salt

DIRECTIONS

- 1.** Prep the Dish: Grease a 2-quart rectangular baking dish with butter or nonstick spray.
- 2.** Assemble: Spread the frozen hash browns evenly on the bottom. Sprinkle with cheese, ham, and green onions.
- 3.** Mix the Eggs: In a bowl, whisk together the eggs, evaporated milk, salt, and pepper until smooth.
- 4.** Combine: Pour the egg mixture evenly over the potato and cheese layers.
- 5.** Refrigerate: Cover and refrigerate overnight (or at least 4 hours) to let the flavors soak in.
- 6.** Bake: Preheat oven to 350°F. Bake for 40-50 minutes, or until the center is set and top is lightly golden.
- 7.** Rest and Serve: Let rest for 5 minutes before slicing and serving. It holds its shape beautifully.

TIPS FOR SUCCESS

Use thawed hash browns if you want a slightly softer bottom layer.

Switch it up : Try bacon, sausage, or even sautéed mushrooms in place of ham.

Add an extra egg or a splash of cream to the egg mixture.

Add color with red bell peppers, spinach, or diced tomatoes.

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

Original recipe: <https://chefmaniac.com/farmers-casserole-my-favorite-make-ahead-brunch-bake/>