

Farmer's Casserole: A Hearty, Cheesy Breakfast Bake You'll Love

is about to become your new go-to recipe. Packed with



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 3 cups frozen hash browns, thawed
- 1 cup cooked ham, diced (or substitute with bacon or sausage)
- 1 ½ cups shredded cheddar cheese (or your favorite cheese)
- 4 green onions, sliced
- 6 large eggs
- 1 ½ cups milk
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon salt
- ... teaspoon black pepper

How to Make Farmer's Casserole:

1. Preheat the Oven:
2. Layer the Ingredients:
3. Make the Egg Mixture:
4. Pour and Bake:
5. Cool and Serve:

My Best Tips for Farmer's Casserole:

Use fresh potatoes if you prefer - If you don't have frozen hash browns, you can grate fresh potatoes and pat them dry before layering.

Try different cheeses - Swiss, Monterey Jack, or pepper jack can add a fun twist.

Make it vegetarian - Skip the meat and add mushrooms, bell peppers, or spinach instead.

Spice it up - Add a dash of hot sauce or red pepper flakes for extra heat.

What to Serve with Farmer's Casserole:

Fresh fruit - A side of berries, oranges, or melon balances out the richness.

Toast or biscuits - For an extra carb boost, serve with buttered toast or fluffy biscuits.

Coffee or fresh juice - A warm cup of coffee or a refreshing glass of orange juice makes the perfect pairing.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish to prevent sticking.
2. **Layer the Ingredients:** Spread the thawed hash browns evenly across the bottom of the prepared baking dish. Sprinkle the diced ham, cheddar cheese, and green onions over the top.
3. **Make the Egg Mixture:** In a mixing bowl, whisk together the eggs, milk, garlic powder, onion powder, salt, and black pepper.
4. **Pour and Bake:** Pour the egg mixture evenly over the layered ingredients. Bake uncovered for 45-50 minutes, or until the center is set and no longer jiggly.
5. **Cool and Serve:** Let the casserole cool for about 5 minutes before slicing and serving. Garnish with extra green onions or a sprinkle of fresh parsley for added color and flavor.
6. **My Best Tips for Farmer's Casserole:** Use fresh potatoes if you prefer - If you don't have frozen hash browns, you can grate fresh potatoes and pat them dry before layering.
7. **Try different cheeses** - Swiss, Monterey Jack, or pepper jack can add a fun twist.
8. **Make it vegetarian** - Skip the meat and add mushrooms, bell peppers, or spinach instead.
9. **Spice it up** - Add a dash of hot sauce or red pepper flakes for extra heat.
10. **What to Serve with Farmer's Casserole:** While this casserole is a complete meal on its own, here are a few ideas to round out your breakfast spread:

11. Fresh fruit - A side of berries, oranges, or melon balances out the richness.
12. Toast or biscuits - For an extra carb boost, serve with buttered toast or fluffy biscuits.
13. Coffee or fresh juice - A warm cup of coffee or a refreshing glass of orange juice makes the perfect pairing.
14. FAQs: Can I make this casserole ahead of time? Yes! Assemble everything the night before, cover it, and refrigerate overnight. In the morning, bake it as directed (you may need to add a few extra minutes to the baking time).
15. How do I store leftovers? Store leftovers in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven at 350°F until warmed through.
16. Can I freeze this casserole? Absolutely! Bake it first, let it cool completely, then wrap it tightly and freeze for up to 3 months. To reheat, thaw in the fridge overnight and warm in the oven.
17. This : Farmer's Casserole is the kind of breakfast dish that's easy, filling, and always a hit. Whether you're making it for a special occasion or just meal prepping for the week, it's guaranteed to be a crowd-pleaser.
18. Give it a try and let me know how it turns out!

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Original recipe: <https://chefmaniac.com/farmers-casserole-a-hearty-cheesy-breakfast-bake-youll-love/>