

## Shopping List

### Meat

Bacon

### Grocery/Frozen

Hash browns

### Dairy

5 eggs

Milk

Butter

Sharp Cheddar Cheese

### Bulk

Salt

Pepper

Garlic powder



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## Breakfast Pie



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Source: Melissa and Michael Elkins

# Breakfast Pie

## INGREDIENTS

1 package Hash Browns (Alexia are pre-seasoned!)

4T butter

4-5 strips bacon

5 eggs

~3/4c milk

Sea salt

Black pepper

Garlic granules/powder

~ 1/4c Cheddar cheese, grated

Optional additions:

Any pre-cooked veggie (mushrooms, peppers, onions, etc.)

Any pre-cooked meat (ham, sausage, vegetarian sausage, etc.)

## INSTRUCTIONS

1. Preheat oven to 425 degrees F.

2. Thaw hash browns on counter (I usually spread them out on a piece of parchment paper). Once they are thawed enough to work with (about 30 minutes) put them in a glass pie dish and press them into plate to form the "crust" - remember to press them up the sides of the dish!

3. Melt 4T butter and pour over hash brown crust, making sure to coat the sides. Place in oven and bake for 25 minutes.

4. While crust is baking, cook your bacon, (if using). I feel bacon is best baked in the toaster oven (about 400 degrees for about 10-15 min, flipping a couple times —keep an eye on it!). Let cool.

5. In 2 cup liquid measuring cup, break five eggs and lightly mix. Add about 3/4c milk to eggs (you should have no less than 1 3/4c and no more than 2c total). Mix together with a fork or whisk and add salt, pepper, garlic, etc. to taste (I usually add about a 1/8t of salt, a couple good pepper grinds and a healthy dash of garlic).

6. Remove crust from oven and **reduce temperature to 375 degrees.**

7. Sprinkle cheese on bottom (and sides) of crust. Next, add your layer of bacon (break it up into bits).

8. Slowly add egg mixture to crust, making sure to pour some over the edges of the crust.

9. Bake at 375 for 30 minutes.

10. Remove from oven and allow to cool for 2-4 minutes.

Great served with sour cream and hot sauce! (and Udi's GF Bread)

There are many places you can take this recipe, including adding vegetables and/or omitting the meat (if you are vegetarian) - just be sure you pre-cook anything you add to the pie. Any extra ingredients should be added before you pour in the egg/milk mixture.



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Serves three hungry people, or four with a side dish.