



## Slow Cooker Brunch Casserole

**Prep: 25 minutes**

**Slow Cook: 6 hours • Serves: 8**

- 1 package (1 pound) **Best Yet® thick cut smoked bacon**
- 12 **Best Yet® large eggs**
- ½ cup whole milk
- 1½ teaspoons **Best Yet® plain salt**
- 1 teaspoon **Best Yet® ground black pepper**
- ½ teaspoon **Best Yet® garlic powder**
- Best Yet® olive oil non stick cooking spray**
- 1 package (28 ounces) frozen potatoes O'Brien
- 2 teaspoons chopped fresh rosemary leaves
- 1 cup sliced green onions
- 1 package (8 ounces) **Best Yet® shredded sharp Cheddar cheese** (2 cups)
- Chopped fresh chives for garnish (optional)

**1.** Preheat oven to 400°. Line 2 rimmed baking pans with parchment paper. Arrange bacon in single layer on prepared pans. Bake bacon 13 minutes or until crisp; chop.

**2.** In large bowl, whisk eggs, milk, ½ teaspoon each salt and black pepper, and garlic powder.

**3.** Spray 6-quart slow cooker with cooking spray. Layer 2¼ cups potatoes into slow cooker and sprinkle with ⅓ each rosemary and remaining salt and black pepper; top with ⅔ cup chopped bacon, ⅓ cup onions and ⅔ cup cheese. Repeat layers twice ending with cheese. Evenly pour egg mixture into slow cooker.

**4.** Cover and cook on low 6 to 7 hours (or high 3 to 3½ hours). Serve garnished with green onions.

*Approximate nutritional values per serving:  
359 Calories, 18g Fat (4g Saturated), 313mg Cholesterol,  
878mg Sodium, 18g Carbohydrates, 3g Fiber, 3g Sugars,  
0g Added Sugars, 21g Protein*