



A pinch of this & a dash of that

MEGAN'S WEEKLY RECIPES

This week:

- HASHBROWN CASSEROLE TWO WAYS
 - CHEESY HASHBROWN CASSEROLE
 - EGG & HASHBROWN CASSEROLE

A classic morning dish done two ways!

Cheesy Hashbrown Casserole

INGREDIENTS

- 2lb hash brown potatoes (frozen or thawed, as long as their not stuck in a big clump)
- 2 cups sour cream
- 2 cups shredded cheddar cheese
- ½ cup chicken broth
- Salt & pepper
- ½ cup melted butter
- 2 cups corn flakes, slightly crushed (not tiny crumbs, but not whole flakes)

DIRECTIONS

1. Preheat oven to 350F
2. In a large bowl mix together hashbrowns, sour cream, cheese, chicken broth, salt & pepper.
3. Pour the hashbrown mixture into a large baking dish.
4. Mix melted butter and corn flakes together, then sprinkle on top of the hashbrowns.
5. Bake for 45 minutes to 1 hour until the top is golden and all the cheese is melted and bubbling.

Egg & Hashbrown Casserole

INGREDIENTS

- 1 dozen eggs
- 1 cup milk (or dairy free alternative)
- 1 green onion, diced
- ¾ cup diced tomatoes
- 1 cup chopped spinach
- 2-3 pinches salt & pepper
- 1 tsp Rosemary (dried or fresh)
- Other herbs of your choice (sage & oregano are great choices)
- 1lb hash brown potatoes
- Optional: ¾ cup diced cooked ham/sausage/bacon

DIRECTIONS

1. Preheat oven to 350
2. Whisk eggs until smooth.
3. Add milk, seasoning, and herbs and whisk together. Add onion, tomatoes, spinach, and ham/sausage/bacon and stir until combined.
4. Place hashbrowns in a large baking dish. Lightly press hashbrowns into pan until they are in one even layer.
5. Pour egg mixture over the hashbrowns.
6. Place in oven and bake for 45 minutes to one hour until slightly golden and puffy.