

HAM AND BROCCOLI BREAKFAST CASSEROLE

Here's a great way to use up some of that leftover Easter ham!

INGREDIENTS

- 2 C broccoli florets
- Nonstick cooking spray
- 4 C frozen hash brown potatoes, thawed
- 2 T snipped fresh chives
- ¹/₂ small onion fineky diced
- 2 C thinly sliced or chopped ham
- 1 C shredded Cheddar cheese
- 8 eggs, lightly beaten
- ¹/₂ C milk
- 1/2 tsp salt
- ¹/₂ tsp black pepper
- ¹/₄ tsp garlic powder

INSTRUCTIONS

- 1. Coat a 2-quart rectangular baking dish with cooking spray. In a large bowl mix the eggs, milk, salt, pepper, and garlic powder. Then
- add in the ham, broccoli, hash browns, cheese, chives, and onions. Mix well until combined.
- 2. Pour into baking dish, cover with foil and chill overnight. You CAN also cook it right away as well!
- 3. To serve, preheat oven to 350 degrees F. Bake, uncovered, 50 to 55 minutes. If necessary to prevent overbrowning, cover with foil the last 10 minutes.

NOTE:

You can also add in or substitute some of your other favorite veggies to this recipe too. Try: diced red peppers, sliced mushrooms, green peas asparagus or spinach.

