



# Egg and Potato Casserole

Serves 6

2 cups shredded potatoes  
1/2 onion chopped  
1/2 green pepper chopped  
1 cup broccoli, fresh or frozen  
1/2 cup finely chopped Canadian bacon or lean cooked ham  
1/2 cup milk  
2 tablespoons gluten free flour (coconut works great)  
8 eggs  
1 cup shredded cheese  
3 teaspoons fresh basil  
1 teaspoon black pepper

1. Preheat oven to 350 degrees. Lightly coat casserole dish with nonstick cooking spray. Pat shredded potatoes and broccoli with clean paper towels until dry. Arrange in bottom of dish and top with onion, green pepper and Canadian bacon.
2. Place flour in medium bowl and gradually stir milk into flour. Stir in egg, half of the cheese, basil, and pepper. Pour egg mixture evenly over vegetables.
3. Bake 25 to 30 minutes. Sprinkle with remaining cheese and let stand 5 minutes before serving.