



# Cheesy Bacon Brunch Casserole

## INGREDIENTS

- 12 oz Velveeta, made with 2% milk, cut into cubes
- 2 Cups Shredded Hash Brown Potatoes, thawed (I use Great Value or Aldi brand)
- 8 slices Appleton Farms Center Cut Bacon
- 1/2 lb fresh mushrooms, sliced
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 small onion
- 12 eggs
- 1/3 cup fat-free Greek yogurt

### NUTRITION FACTS

Serves: 12

Amount Per Serving:

- Calories 181
- Total Fat 10 g
- Saturated Fat 4 g
- Cholesterol 200 mg
- Sodium 580 mg
- Carbohydrate 10 g
- Dietary Fiber 1 g
- Sugars 4 g
- Protein 14 g
- myWW Blue: 3
- myWW Purple: 2
- myWW Green: 5

### NUTRITION FACTS

Serves: 8

Amount Per Serving:

- Calories 271
- Total Fat 15 g
- Saturated Fat 6 g
- Cholesterol 300 mg
- Sodium 870 mg
- Carbohydrate 15 g
- Dietary Fiber 1 g
- Sugars 7 g
- Protein 22 g
- myWW Blue: 5
- myWW Purple: 3
- myWW Green: 8

## DIRECTIONS

1. Heat oven to 350 degrees F.
2. Cook bacon in large skillet on medium heat 10 minutes, or until crisp, stirring occasionally. Remove bacon from skillet, reserving 2 Tbsp drippings in skillet. Drain bacon on paper towels.
3. Meanwhile, add potatoes, mushrooms, peppers, and onions to drippings. Cook 10 minutes or until peppers and onions are crisp-tender, stirring occasionally.
4. Spread vegetable mixture onto bottom of 13x9-inch baking dish sprayed with cooking spray.
5. Whisk eggs and yogurt until well blended; pour over vegetable mixture.
6. Top with bacon and Velveeta.
7. Bake 40 minutes or until center is set and casserole is heated through. Cut into 8 or 12 squares.

This recipe can be found at:

<https://planningushealthy.com/bacon-brunch-casserole>

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This recipe was adapted from

<https://www.myfoodandfamily.com/brands/velveeta/recipe/115361/velveeta-cheesy-hash-brown-bake>