

# ♥Mother's Day Egg Bake♥

## INGREDIENTS

- ♥ Shredded hash browns (enough to cover bottom of a 9x13 pan - about 2-3 cups)
- ♥ Can also use 2-3 slices cubed bread
- ♥ 1 cup shredded cheese plus extra for top
- ♥ ½ cup milk
- ♥ ¾ tsp salt
- ♥ ¼ tsp pepper
- ♥ 8-10 eggs
- ♥ ~ 2 cups veggies of choice (we used spinach and broccoli)
- ♥ Optional: can add meat of choice

## DIRECTIONS

1. Spray the bottom of a 9x13 pan with cooking spray and preheat oven to 350 degrees
2. Cover the bottom of the pan with an even layer of shredded hash browns or bread cubes
3. Add pre-cooked chopped broccoli (fresh or frozen) and chopped spinach to cover the hashbrowns
4. Sprinkle one cup of shredded cheese over the veggies
5. Crack 8-10 eggs (depending on how many veggies/optional add-ins you want enough eggs to cover all ingredients) in a bowl and add salt, pepper, and milk to the bowl. Whisk until yolks are broken and the texture is light and fluffy.
6. Carefully pour egg mixture into a 9x13 pan to cover the hashbrowns, veggies, and cheese. Take a spoon to swirl eggs ensuring that the egg mixture is incorporated throughout.
7. Cook for 45 minutes or until cooked through
8. Enjoy!

**Cook Time:** 1 hour

### **Cookbook Tips:**

1. This recipe can also be made the night before! Prepare the recipe and cover with plastic wrap. Let it sit overnight in the refrigerator and cook the next day!



**Rate this recipe:** ☆ ☆ ☆ ☆ ☆

## Grocery List

- ♥ Shredded hash browns
  - ♥ Can also use 2-3 slices cubed bread
- ♥ Shredded cheese plus extra for top
- ♥ Milk
- ♥ Salt
- ♥ Pepper
- ♥ 8-10 eggs
- ♥ Veggies of choice (we used spinach and broccoli)
- ♥ Optional: can add meat of choice or top with cheese!