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Southwest Breakfast Casserole



Breakfast Casserole with artichoke hearts Photo
Susie Iventosch

3/4 cup green or red salsa
1/3 cup fresh tomatoes, chopped (optional)
1-2 avocados coarsely chopped or sliced
1/2 cup chopped cilantro leaves

DIRECTIONS

In a large frying pan, cook hash browns in olive oil over medium-high heat until golden-brown. Transfer potatoes into a large mixing bowl. (If you are in a big rush, you can skip browning the potatoes and use them straight from the bag.)

Add corn, chilies/peppers, sausage and bacon and half the cheese to mixture in bowl. Add hot sauce and season with and S&P. Mix well.

Spread potato mixture evenly in the bottom of a greased 9x13 baking dish. Mix eggbeaters with milk or plain yogurt, and pour over potato mixture. Sprinkle remaining cheese over the top.

Bake at 350° for approximately 35 minutes, or until eggs are cooked and cheese is browned.

Happy Holidays!

(Serves 6-8)

INGREDIENTS

1 pound turkey or pork bacon, cooked and broken into small pieces
1 pound turkey or pork sausage patties, cooked and crumbled, or crumbled chorizo
1 quart Eggbeaters (or 1 dozen eggs)
1/2 cup milk or plain nonfat yogurt
1 pound bag shredded hash browns
2-4 tablespoons olive oil (used for sautéing onions and potatoes)
1 red or yellow onion, chopped
1 cup fresh or frozen corn kernels (frozen roasted corn from Trader Joe's is great in this dish)
1 large can diced Ortega chilies, or one Poblano pepper, roasted, seeded and diced
1 red bell pepper, seeded and chopped
1 tablespoon Louisiana hot sauce (or your favorite hot sauce, quantity varies based upon sauce!)
2 cups shredded pepper jack or white cheddar cheese
Salt & Pepper to taste
For Garnish:

Reach the reporter at: info@lamorindaweekly.com

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