

Herbed Egg-Potato Bake (modified)



- Makes: 6 servings
- Prep 30 mins
- Bake 1 hr
- Stand 10 mins

<http://www.midwestliving.com/recipe/casseroles/herbed-egg-potato-bake>

Herbed Egg-Potato Bake (modified)

Ingredients

1/3	of 32-oz. pkg. frozen diced hash brown potatoes, thawed (303g) butter
1	Small onion, chopped
1	tablespoon butter
4	Ounces mushrooms, sliced
6	Eggs, beaten
3/4	cup half-and-half or light cream
3	tablespoons snipped fresh parsley
1	tablespoon snipped fresh chives
1/2	teaspoon dried basil, crushed (1 tsp chopped fresh basil)
1	teaspoon salt
1/2	teaspoon dry mustard
1/8	teaspoon ground black pepper
1/8	teaspoon cayenne pepper
1/3	cup shredded Monterey Jack cheese with jalapeno peppers, sharp cheddar cheese or Swiss cheese (3 oz.)

Directions

1. Generously butter an 8x8x2-inch (2-quart square) baking dish. Layer hash browns in prepared dish, building up sides; set aside.
2. In a medium skillet, melt the 1 tablespoon butter over medium heat. Add onion; cook until onion is tender, stirring occasionally. Spoon onion mixture and mushrooms over hash browns; set aside.
3. In a medium bowl, beat eggs with a rotary beater or whisk. Beat or whisk in half-and-half, parsley, chives, basil, salt, dry mustard, black pepper, and cayenne. Carefully pour egg mixture evenly over onion mixture.
4. Bake, covered, in a 325 degree F oven for 30 minutes. Uncover; bake about 35 minutes more, or until a knife inserted near the center comes out clean.
5. Remove from oven and sprinkle with cheese. Let stand for 10 minutes before serving. Makes 6 servings.

Herbed Egg-Potato Bake (original)



- Makes: 6 servings
- Prep 30 mins
- Bake 1 hr
- Stand 10 mins

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Ingredients

- 1/2 of a 32-oz. pkg. frozen diced hash brown potatoes, thawed
- 1 tablespoon butter
- 1 small onion, chopped
- 1 4 - ounce can mushroom stems and pieces, drained
- 6 eggs
- 3/4 cup half-and-half or light cream
- 3 tablespoons snipped fresh parsley
- 1 tablespoon snipped fresh chives
- 1/2 teaspoon dried basil, crushed
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon cayenne pepper
- 1/2 cup shredded Monterey Jack cheese with jalapeno peppers, sharp cheddar cheese or Swiss cheese (2 oz.)

Directions

1. Generously butter an 8x8x2-inch (2-quart square) baking dish; set aside. Layer hash browns in prepared dish, building up sides; set aside.
2. In a medium skillet, melt the 1 tablespoon butter over medium heat. Add onion; cook until onion is tender, stirring occasionally. Spoon onion mixture and mushrooms over hash browns; set aside.
3. In a medium bowl, beat eggs with a rotary beater or whisk. Beat or whisk in half-and-half, parsley, chives, basil, salt, dry mustard, black pepper, and cayenne. Carefully pour egg mixture evenly over onion mixture.
4. Bake, covered, in a 325 degree F oven for 30 minutes. Uncover; bake about 35 minutes more, or until a knife inserted near the center comes out clean. Sprinkle with cheese. Let stand for 10 minutes before serving. Makes 6 servings.

Variation

- To Serve 12: Double ingredients above. Using a 13x9x2-inch baking dish, assemble recipe as directed. Bake, covered, for 30 minutes. Uncover; bake 35 minutes more, or until a knife inserted near center comes out clean. Sprinkle with cheese. Let stand 10 minutes.

Make Ahead Tip

- Prepare as above through Step 3. Cover; refrigerate for up to 48 hours. Bake and serve as above.

Nutrition Facts

Servings Per Recipe 6

Fat, total (g) 13, carb. (g) 19, sat. fat (g) 7, chol. (mg) 238, Polyunsaturated fat (g) 1, Monounsaturated fat (g) 3, sugar (g) 1, fiber (g) 2, cal. (kcal) 244, calcium (mg) 131, vit. C (mg) 9, pro. (g) 12, iron (mg) 1, vit. A (IU) 729, Riboflavin (mg) 0, Thiamin (mg) 0, Pyridoxine (Vit. B6) (mg) 0, Niacin (mg) 0, Cobalamin (Vit. B12) (µg) 1, Folate (µg) 32, Potassium (mg) 192, sodium (mg) 472