

Double Cheesy Hashbrown Casserole

All my Cheese Shop Mysteries have cheese-forward recipes included at the end that my protagonist Willa has made within the book. In *Bait & Swiss*, Willa made these cheesy hashbrowns one morning for her and Baz. However, in a later revision, I had to cut the scene and therefore, this delicious breakfast was cut from the book too. I didn't want it to go to waste, so here it is for you to make. It's easy, cheesy, and can be made ahead of time.

Start to Finish Time: 50 minutes

Serves: 8

Ingredients

- Cooking spray
- 1 white onion, chopped
- 1 red pepper, chopped
- 2 tablespoons olive oil
- 1 (32-ounce) bag of frozen shredded hash brown potatoes, thawed
- 2 cups cheddar cheese, shredded
- 6 eggs
- 1/2 cup whole milk
- 1 teaspoon garlic powder
- 2 teaspoons salt
- 1/2 cup Swiss cheese, shredded

Instructions

1. Preheat the oven to 350° F. Spray a 9×13-inch baking dish with cooking spray.
2. Pour olive oil into skillet on medium-low heat until warm. Add onions and bell peppers. Sauté for 5-10 minutes, until they are soft and the onions almost translucent.
3. Transfer the cooked onions and peppers to a large mixing bowl and toss in the thawed hash brown potatoes and cheddar cheese. Mix everything together well. Spread the potato mixture into the greased casserole dish, making an even layer.
4. In the same mixing bowl, whisk the eggs, milk, garlic powder, and salt together. Pour the egg mixture over the hashbrowns, then sprinkle the shredded Swiss cheese on top.
5. Bake for about 40 minutes until the center is set. Check halfway through and cover with tin foil if it's getting too brown on top. Enjoy!

Cheers to Cheese,

Korina Moss