

# Slow Cooker Breakfast Casserole

|                                                                                             |                    |
|---------------------------------------------------------------------------------------------|--------------------|
|  PREP TIME  | 20 minutes         |
|  COOK TIME  | 6 hours            |
|  TOTAL TIME | 6 hours 20 minutes |
|  SERVINGS   | 8 servings         |
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This recipe is an easy and hearty breakfast casserole that cooks while you sleep thanks to the crockpot!

★★★★★  
4.73 from 36 votes

## Ingredients

- 1 bag Frozen Hash Brown Potatoes 32 oz
- 1 lb bacon, sausage or ham cooked & crumbled or diced
- 3 green onions sliced
- 8 oz sharp cheddar cheese shredded
- 1/2 red bell pepper diced
- 1/2 green bell pepper diced
- 12 Eggs
- 1 cup Milk
- salt and pepper to taste
- 1 teaspoon dry mustard

## Instructions

1. If using bacon or sausage, cook and crumble.
2. Grease a 6qt slow cooker. Place half of the hash browns, meat, onions, cheese and peppers. Repeat layers ending with cheese,
3. Whisk eggs, milk, dry mustard and salt & pepper in a medium bowl. Pour egg mixture over the remaining ingredients.
4. Cook on Low for 7-8 hours or high for 2 1/2 – 3 hours.

## Notes

Shredded (not diced) hash browns work best in this recipe. Use hash browns from frozen, defrosted hash browns will cook faster.

## Nutrition Information

Calories: 466, Carbohydrates: 5g, Protein: 23g, Fat: 38g, Saturated Fat: 15g, Cholesterol: 314mg, Sodium: 659mg, Potassium: 324mg, Sugar: 2g, Vitamin A: 980IU, Vitamin C: 16.5mg, Calcium: 284mg, Iron: 1.7mg  
(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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