

## INGREDIENTS

- 4 cups Potatoes, frozen, diced
- 8 large Eggs
- 1 1/2 cups Cheddar cheese, shredded  
(reserve 1/2 cup for topping)
- 1/2 cup Mayonnaise
- 1/2 cup Sour cream
- 1/2 cup Green onions, chopped
- 1/2 tsp Salt (adjust to taste)
- 1/4 tsp Black Pepper (adjust to taste)

## INSTRUCTIONS

1. Preheat your oven to 375°F (190°C).
2. In a large skillet over medium heat, cook the frozen diced potatoes according to the package instructions until they're golden brown. Remove from heat and set aside.
3. In a large mixing bowl, whisk together the eggs, mayonnaise, sour cream, salt, and black pepper until smooth.
4. Fold in the cooked potatoes, 1 cup of shredded cheddar cheese, and green onions into the egg mixture.
5. Pour the mixture into a greased 9x13-inch baking dish, spreading it out evenly.
6. Sprinkle the remaining 1/2 cup of shredded cheddar cheese over the top.
7. Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the casserole is set in the middle and the cheese on top is melted and slightly golden.
8. Remove from the oven and let it cool for a few minutes. Slice and serve warm.



## Egg & Potato Casserole



4-6



Prep time 10 minutes

Cook time 35-40 minutes

Delight in a hearty Egg and Potato Casserole that's perfect for any meal of the day! With golden potatoes, fluffy eggs, and a creamy blend of mayonnaise and sour cream, this dish is topped with melted cheddar and vibrant green onions. Whether it's a weekend brunch or a cozy dinner, this casserole is sure to be a crowd-pleaser!

