

Do-Ahead Breakfast Bake

Betty Crocker Bisquick II Cookbook shares a recipe! This is a weekend favorite--ham, potatoes, cheese and eggs combined in a simple, yet company-good casserole.

1 cup diced fully cooked ham (6 ounces)
2 packages Betty Crocker® hash brown potatoes
1 medium green bell pepper, chopped (1 cup)
1 tablespoon instant chopped onion
2 cups shredded Cheddar cheese (8 ounces)
1 cup Original Bisquick® mix
3 cups milk
1/2 teaspoon pepper
4 eggs

1. Heat oven to 375°F. Grease rectangular baking dish, 13x9x2 inches.
2. Layer ham, potatoes, bell pepper, onion and 1 cup of the cheese in baking dish. Stir Bisquick mix, milk, pepper and eggs until blended. Pour into baking dish; sprinkle with remaining cheese. Cover and refrigerate at least 4 hours but no longer than 24 hours.
3. Bake uncovered 30 to 35 minutes or until light golden brown around edges and cheese is melted. Let stand 10 minutes.

Per Serving: Calories 240 (Calories from Fat 110); Total Fat 12 g (Saturated Fat 6 g);
Cholesterol 105 mg; Sodium 620 mg; Total Carbohydrate 19 g (Dietary Fiber 1 g);
Protein 14 g

% Daily Value: Vitamin A 8 %; Vitamin C 10 %; Calcium 20 %; Iron 6 %

Exchanges: 1 Starch; 1/2 Milk; 1 Medium-Fat Meat; 1 Fat

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