



## Eggs and Hash Brown Pie

- 6 slices bacon
- 5 eggs
- 1/2 cup milk
- 3 cups frozen hash brown potatoes, thawed
- 1/3 cup chopped green onions
- 1 1/2 cups shredded Cheddar cheese, divided



Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking dish.

In a large bowl, beat together the eggs and milk. Stir in the bacon, hash browns, green onions, and 1 cup shredded Cheddar cheese. Pour into the prepared baking dish.

Bake in the preheated oven 25 to 35 minutes, or until a knife inserted in the center comes out clean. Sprinkle the remaining Cheddar cheese on top, and continue baking for 3 to 4 minutes, or until the cheese is melted. Remove from oven, and let sit 5 minutes before serving.