



## MAKE AHEAD CHRISTMAS MORNING CASSEROLE

1 cup cooked diced bacon or chopped ham	1 Tbsp. <b>Spinach and Herb Mix</b>
1 small onion, chopped (¼ cup)	1 tsp. <b>Oh! So Garlic</b>
2 ½ cups frozen diced hash brown potatoes	½ tsp. salt
1 Tbsp. butter	½ tsp. pepper
1 Tbsp. olive oil	½ finely diced red pepper
5 eggs	2 cups Sharp Cheddar cheese, shredded
1 ¾ cups milk	
1 cup Original Bisquick™ mix	

Spray 13" x 9" glass baking dish with cooking spray.

In a skillet add olive oil and butter, sauté onion for 5 minutes then stir in potatoes. Cook 5 to 7 minutes, stirring occasionally until potatoes are lightly browned. Drain mixture on paper towels; spoon into baking dish.

In a medium bowl, stir eggs, milk, Bisquick, and seasonings, whisk until blended. Stir in cheese, peppers and bacon/ham. Pour over potato base. Cover with non-stick foil; refrigerate 8 to 12 hours.

Heat oven to 350°F. Bake casserole covered for 45 minutes. Uncover; bake 10 to 15 minutes longer or until knife inserted in centre comes out clean.

Let stand 5 minutes before serving.



- **Spinach & Herb Mix**
- **Oh! So Garlic**