

Bacon Hash Browns

Organized Island

2 tablespoons oil
5 cups frozen hash browns
1/2 cup bell peppers, washed and chopped
3 tablespoons chopped onions
3/4 cup cheddar cheese, shredded
1/2 teaspoon butter 6-8 strips bacon, cooked and drained
1/4 teaspoon salt dash of pepper

Preheat oven to 350° . Warm oil in a large skillet over medium low heat. Add frozen hash browns and cook about 5 minutes until brown. If you have a small pan, you may have to do this twice (with half the potatoes each time). While hash browns are cooking, grease a 9×13 baking pan with butter. Set aside.

Once the hash browns are lightly browned, remove the pan from heat and spread the hash brown mixture into the greased baking pan. Sprinkle with onion and green onions. Then add the cheese and bacon by sprinkling on top of the pan. Sprinkle salt and pepper over casserole and bake for 10-12 minutes.

These make a wonderful side dish on their own. We like it with a fried egg in our home.



Bacon Hash Browns