



# BREAKFAST CASSEROLE

LET'S SING WHILE WE WASH OUR HANDS!

LET'S COUNT OUR EGGS!

WHAT DO YOU LIKE TO EAT WITH YOUR EGGS?

WHERE DO EGGS COME FROM?

WHERE DOES CHEESE COME FROM?



**RECIPE VIDEO**  
LET'S COOK TOGETHER!

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# BREAKFAST CASSEROLE

## INGREDIENTS

15 OZ FROZEN SHREDDED HASH BROWNS

8 OZ DICED HAM

4 OZ SHREDDED CHEDDAR CHEESE

4 OZ SHREDDED MOZZARELLA CHEESE

6 LARGE EGGS

1/4 CUP MILK, ANY KIND

1/4 TEASPOON SALT

1/8 TEASPOON PEPPER

## ALTERNATIVE OPTIONS

BACON, SAUSAGE, NO MEAT, ETC.

DICED POTATOES INSTEAD OF SHREDDED

ANY CHEESE YOU PREFER

ANY OTHER VEGGIES YOU MAY WANT  
(ONION, GREEN PEPPER, MUSHROOMS, ETC.)



## HOW TO COOK:

- 1** SPRAY YOUR SLOW COOKER WITH NONSTICK SPRAY OR BUTTER THEN ARRANGE HALF THE HASH BROWNS INTO THE BOTTOM
- 2** LAYER IN THE MEAT AND HALF OF EACH KIND OF CHEESE
- 3** REPEAT THE HASH BROWN, MEAT, AND CHEESE LAYERS
- 4** IN A LARGE BOWL, WHISK TOGETHER EGGS, MILK, SALT, AND PEPPER, THEN SLOWLY AND EVENLY POUR OVER THE TOP
- 5** COOK ON HIGH FOR 4 HOURS, OR LOW FOR 6-8 HOURS, OR UNTIL EGGS ARE SET IN THE CENTER

LET'S COUNT AND MEASURE TOGETHER!



WHAT DO WE NEED?

LET'S MAKE A GROCERY LIST TOGETHER.



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Talking Is Teaching Livingston