



# cheesy amish breakfast casserole

## Ingredients

- 1 pound sliced bacon, diced
- 1 medium sweet onion, chopped
- 9 large eggs, lightly beaten
- 4 cups frozen shredded hash brown potatoes, thawed
- 2 cups shredded cheddar cheese
- 1 ½ cups small curd cottage cheese
- 1 ¼ cups shredded swiss cheese

## Instructions

**step 1:** preheat the oven to 350 degrees f (175 degrees c) and grease a 9×13-inch baking dish.

**step 2:** in a large skillet over medium-high heat, cook the bacon and onion together until the bacon is browned and crispy, about 10 minutes. drain off the excess grease.

**step 3:** in a large mixing bowl, combine the cooked bacon and onion with the eggs, hash browns, cheddar cheese, cottage cheese, and swiss cheese. mix until well blended.

**step 4:** pour the mixture into the prepared baking dish and spread it out evenly.

**step 5:** bake in the preheated oven for 45 to 50 minutes, or until the eggs are set and the cheese is fully melted and bubbly.

**step 6:** let the casserole rest for 10 minutes before slicing and serving.