



Egg and Potato Breakfast Casserole

Ingredients

- 1 tablespoon [Fustin's Tuscan Herb olive oil](#)
- 1 small onion, finely chopped
- 1 medium green bell pepper, diced
- 2 medium russet potatoes, cut into 1/2" pieces
- Kosher salt and freshly ground black pepper
- 6 large eggs
- 1/2 cup cheddar cheese, shredded

Sharon's Hint

Substitute your favorite herb-infused olive oil. adapted from aheadofthyme.com

Directions

Step 1.

Preheat the oven to 350 degrees F. Lightly grease a 9" casserole dish and set aside.

Step 2.

In a large skillet, heat olive oil over medium heat. Sauté the onions for 1 minute, then add green peppers, potatoes, salt, and black pepper to taste and continue to sauté for another 4 minutes until the onions are soft and tender. Transfer the vegetable mixture to the prepared casserole dish and spread it out evenly.

Step 3.

In a medium mixing bowl, beat together the eggs, more salt and pepper. Pour the egg mixture evenly over the vegetables in the casserole dish. Sprinkle some cheddar cheese on top. Bake for 35-40 minutes, or until eggs are cooked firmly.