



## Danielle's Spinach & Egg Casserole

### Description

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Spinach & Egg  
Casserole



My sister-in-law Danielle made this egg casserole over Easter weekend. Whenever we get together with my husband's family she usually makes one of our breakfasts. I'm not a morning person so I sort of appointed her to be in charge of breakfast. She likes to find recipes on the internet and then she adapts them to her liking. This egg casserole was delicious and a big hit even with my daughter

who doesn't like spinach. Now, if I could only get my food photos to look as good as the dishes taste..

### Danielle's Spinach & Egg Casserole

Recipe Type: Breakfast

Author: Dawn at Joyfulscribblings.com

Cook time: 1 hour

Total time: 1 hour

spinach & egg casserole

#### Ingredients

- Danielle's Spinach & Egg Casserole
- 1 bag hash browns (She uses Simply Potatoes in the refrigerator section, not the frozen)
- 1 6 oz. pkg Canadian bacon
- 1/2 pound bacon
- 2 cartons of Southwest Egg Beaters
- 1 box frozen spinach, drained
- 1 pkg shredded pepper jack cheese (2 cups)

#### Instructions

1. Preheat oven to 350.
2. Line 9 x 13 inch dish with hash browns.
3. Bake for 10 to 15 minutes.
4. Cook bacon, slice Canadian bacon and cooked bacon.
5. Top the hash browns with bacon.
6. Spread spinach on top of bacon, add cheese and pour egg beaters on last.
7. Bake for 45 minutes covered in foil. Remove foil and bake for another 15 minutes.

#### **Date Created**

2013/04/02

#### **Author**

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