

Potato Spinach Casserole

This casserole would be wonderful for brunch or dinner. Top with fresh tomatoes or your favorite salsa.

Makes: 6 servings

Ingredients

- 2 cups frozen shredded potatoes, country style, thawed
- ½ cup green pepper, finely chopped, divided
- ½ cup onion, finely chopped, divided
- ½ teaspoon salt
- ½ teaspoon black pepper, divided
- 1 can evaporated milk (12 ounces)
- 6 eggs
- ½ cup sharp cheddar cheese, shredded
- ½ cup Monterey Jack cheese, shredded
- 1 cup spinach, chopped
- ½ cup tomatoes, chopped



Directions

1. Preheat oven to 425°F.
2. In large bowl, combine shredded potatoes, green pepper, ¼ cup onion, salt, and ¼ teaspoon pepper.

3. Lightly grease an 9x9 inch baking dish. Press potato mixture into bottom.
4. Bake until lightly browned around edges, 20-25 minutes.
5. Reduce oven temperature to 350°F.
6. In large bowl, stir together evaporated milk, eggs, ¼ teaspoon pepper, cheeses, spinach, tomatoes, and remaining ¼ cup onion.
7. Pour mixture over potato crust. Bake uncovered until center is set, 40-45 minutes.
8. Cover and let stand for 10 minutes. Cut into 6 pieces. Serve hot.

Recipe from: *Fix it Fresh!* Recipe Series, Kansas State University Research and Extension, adapted by the USDA Food and Nutrition Administration.

###

USDA is an equal opportunity provider, employer, and lender.