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## GERMAN POTATO BREAKFAST CASSEROLE

SERVES: 4 SERVINGS | PREP & COOK TIME: 35 MINUTES

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### INGREDIENTS

- 2 cans (15 ounces each) READ German Potato Salad
- 8 large eggs
- 1/2 cup light cream
- 1/4 teaspoon black pepper
- 1/4 teaspoon sea salt
- 1 cup shredded Cheddar cheese
- 1/2 bell pepper, thinly sliced
- 3 scallions, diced

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### INSTRUCTIONS

1. Preheat oven to 350°F.
2. Drain two cans of potato salad well, until most of excess moisture is removed. Do not rinse.
3. Spray bottom and sides of 10-inch cast iron skillet (or similar baking dish) with nonstick cooking spray. Spread potato salad evenly into skillet.
4. Whisk eggs, light cream, pepper and salt together vigorously in medium mixing bowl until all egg whites have been whisked smooth.

5. Fold in cheese. Spread egg and cheese mixture evenly over potatoes. Place bell pepper slices, one by one, along top of the egg mixture then sprinkle with diced scallions.
  6. Bake, uncovered, 30 to 35 minutes or just until cooked through. Cover with aluminum foil for last 5 to 10 minutes if top is browning too quickly.
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