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Hash Brown Strata

Prep Time: 20 mins

Cook Time: 40 mins

Rest Time: 5 mins

Total Time: 1 h

Ingredients

- cooking spray
- 2 cup(s) hash brown potatoes with peppers and onion, frozen
- 1 cup(s) broccoli
- 3 ounce(s) turkey ham
- 1/3 cup(s) milk, fat-free evaporated
- 2 tablespoon flour, all-purpose
- 2 package(s) egg substitute
- 1/2 cup(s) cheese, cheddar, reduced-fat
- 1 tablespoon basil, fresh
- 1/4 teaspoon pepper, black ground
- 1/8 teaspoon salt

Preparation

- 1) Preheat oven to 350°F. Coat a 2-quart square baking dish with nonstick cooking spray. Spread hash brown potatoes and broccoli evenly in bottom of prepared baking dish; top with turkey bacon or ham. Set aside.
- 2) In a medium bowl, gradually stir milk into flour. Stir in egg product, half of the cheese, the basil, black pepper, and salt. Pour egg mixture over vegetables.
- 3) Bake for 40 to 45 minutes or until a knife inserted near the center comes out clean. Sprinkle with remaining cheese. Let stand for 5 minutes before serving.