



## Breakfast & Brunch

# Cooper® A Breakfast Skillet Recipe That'll Wake You From The [Deepest Sleep]



SHRED



SLICE



Serves: 4

## Ingredients

- 1/2 pound raw bacon, chopped\*
- 20 ounces shredded hash browns or diced potatoes
- 4 green onions, sliced
- 1 cup ham, diced\*
- 1/2 cup red pepper, diced
- 1/2 cup green pepper, diced
- 10 large eggs, whipped\*
- 1/2 cup half and half
- 2 cups Cooper® Sharp White cheese slices, chopped
- Salt and pepper to taste

## Directions

1. Preheat oven to 360°F.
2. In a 12-inch cast-iron skillet, place chopped bacon over medium heat and cook until slightly brown. Drain half the fat, then place the cooked bacon on the side to cool.
3. Increase heat to medium-high. Add onions and red and green peppers. Sauté until soft and remove from skillet. Set aside to cool.
4. Add hash browns/diced potatoes and the remainder of the bacon fat to the skillet. Combine the potatoes with the fat and begin to brown. Add salt and pepper.
5. When the potatoes begin to turn brown, slowly mix in the half and half. Stir in the diced ham, cooked bacon, cooked onions, and red and green peppers. Warm the mixture for 3 minutes, then add the whipped eggs in pockets around the skillet to evenly distribute the eggs within the mixture.
6. Garnish with chopped Cooper® Sharp cheese. Make sure to disperse evenly over the hash brown mixture.
7. Bake for 15 minutes or until the top begins to brown. Check every 5 minutes to avoid excess browning.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.