

Crock Pot Breakfast Scramble

Ingredients:

12 eggs

1 bag of frozen hash browns

1 16oz roll of sausage (I used Jimmy Dean HOT)

16 oz of shredded cheddar cheese

1 cup of Milk

Salt and Pepper to taste

Optional items: If I make this again, this is what I would add!

1 bell pepper (red or green)

1/2 white onion, chopped

Tabasco sauce

How to make it :

Brown your sausage and set aside. If you are using the onion, go ahead and add it to the sausage while browning.

Spray the bottom of the crock pot with cooking spray and layer your hash browns on the bottom.

Shred your cheese, if not done already, and chop your bell pepper. (It looks like a lot of cheese, but it isn't too much for the scramble)

In a medium bowl, crack your eggs and whisk them together.

Slowly add the milk and Tabasco sauce, and add in salt and pepper. A good amount of pepper is needed.

Layer the sausage on top of the hash browns, then the bell pepper, and lastly the cheese on top of that.

Mix it all together before you add the egg mixture.

Pour the egg mixture over the top and mix it until even.

Cover and cook on low overnight, or for 6-8 hours.

When you wake up, you can serve it alone, or you can make breakfast burritos out of it. We did both, and it was so tasty.

As I mentioned before, when I make this again, I will add the

bell pepper, Tabasco, and onion. I think it will give it more texture and flavor.

source : allrecipes