



## Cholula Breakfast Casserole

### WHAT'S NEEDED

#### Ingredients:

- 1 lb. applewood bacon
- 1 red bell pepper, diced
- 1 white onion, diced
- 12 eggs
- 1 cup milk
- 3 cups diced potatoes (Gold Yukon)
- 4 oz. Cholula Chipotle Hot Sauce
- 2 cups shredded Monterey Jack cheese
- 1 ½ tsp. salt
- 1 ½ tsp. pepper
- 2 green onions, chopped



### HOW TO MAKE

#### Preparation - 12 servings

1. Preheat oven to 350 degrees. Coat a 9 x 13" baking dish with nonstick cooking spray.
2. In a large skillet, cook bacon and then chop it. Set bacon aside.
3. Add the white onions and bell peppers to the same skillet and sauté.
4. In a large bowl, whisk the eggs with milk and Cholula Chipotle Hot Sauce.
5. Incorporate peppers, white onions, diced potatoes, bacon, cheese, salt and pepper. (reserve small amount of cheese for topping)
6. Pour the mixture into the casserole dish and top with remaining cheese and green onions. Bake for 35 minutes or until eggs are firm. Let sit for 10 minutes before serving.