

Slow Cooker Breakfast Ideas:



14

Best Slow Cooker Recipes
for Breakfast

Slow Cooker Breakfast Ideas: 14 Best Slow Cooker Recipes for Breakfast

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Slow Cooker Breakfast Ideas: 14 Best Slow Cooker Recipes for Breakfast

Letter from the Editor

Dear Slow Cooking Enthusiast,

As we all know, breakfast is the most important meal of the day. Why not make the most out of it with easy recipes you can make in your slow cooker? These 14 slow cooker breakfast ideas are sure to give you something to get out of bed for in the morning, so turn on the coffee pot, get your ingredients prepped, and get ready to enjoy some of the best slow cooker recipes for breakfast.

Included in this 28-page eBook, there are a vast array of slow cooker breakfast recipes you may never have thought to try! Not only do they translate effortlessly into your slow cooker, they give you the option to set and forget your recipe while you visit with your loved ones on a lazy weekend or holiday morning. They also free up your oven for baking other items you may want to serve. Take the hassle out of breakfast when you use our easy overnight recipes that are ready when you wake up in the morning.

Enjoy all that mornings have to offer with these 14 easy slow cooker breakfast recipes. We're sure you'll be delighted and impressed by this collection of all-star breakfast ideas.

For more delicious and easy slow cooker recipes, be sure to visit AllFreeSlowCookerRecipes.com. While you're there, [subscribe to our free newsletter, The Slow Cooker Chronicle](#), to get free recipes delivered to your inbox every week.

Have a delicious morning!

Sincerely,

The Editors of AllFreeSlowCookerRecipes.com

Have you seen our blog? Check it out at RecipeChatter.com.

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SLOW COOKER PASTRIES, BREAD, AND MORE

SEMI-HOMEMADE SLOW COOKER CARAMEL ROLLS



BY ERIN SCHMIT FROM [TABLE FOR SEVEN](#)

These sweet and sticky rolls are made with refrigerator biscuits, butter, nuts, and more. They only cook for a little over an hour in your slow cooker, so you won't have to wait too long to indulge. Serve them up for your next family brunch, or as a sweet and welcomed Christmas morning treat. These deliciously-comforting caramel buns will be so memorable, your family will be asking for them all year long!

Ingredients

- Any type of refrigerator biscuits (6-8 count)
- 1/2 cup brown sugar
- 4 Tablespoons butter

*If you like nuts, sprinkle some on top of brown sugar mixture before cooking for added enjoyment.

Recipe

1. Spray crock pot with non-stick cooking spray.
2. Lay biscuits flat on the bottom of the pot.
3. In a saucepan, melt butter with brown sugar. Cook until melted.
4. Pour mixture over biscuits.
5. Cover and cook on HIGH for 1 hour to 1 hour and a half or until brown.

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THE BEST BANANA NUT BREAD



BY JUDY FROM [THE MIDNIGHT BAKER](#)

Get ready for The Best Banana Nut Bread you've ever had. This recipe will make the most moist banana nut bread you can imagine, all with the help of your slow cooker. For a quick classic banana bread you'll love, try this recipe out today. Slow cooking is a great way to bake, because it is so much harder to overcook your baked goods using this method. For a magnificently moist

banana nut loaf you can serve for breakfast, tea time, or as an after-dinner treat, try this slow cooker recipe, and you'll be delighted with the results.

Ingredients

- 2 cups flour
- 1/2 cup soft butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup chopped nuts (pecans or walnuts)
- 3 cups mashed ripe bananas (about 3 large)

Recipe

1. Remove stoneware inset from slow cooker. Set slow cooker to HI. Grease or spray the inset to a slow cooker OR a metal or Pyrex loaf pan (9 x 5 x 4-inch).
2. In a small bowl, mix flour, baking soda, nuts and salt. Set aside.
3. In a medium bowl, beat butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla and the mashed bananas.
4. Gradually add the dry ingredients, stirring just enough to incorporate. Do not overmix.

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5. Pour batter either into the prepared stoneware inset or the prepared pan. If using the loaf pan, either place a rack in the stoneware inset OR used crumpled foil to keep pan from touching the bottom of the crock and cover with a couple of paper towels. Place pan or stoneware inset into the crock pot sleeve. Cover and cook on HIGH for about 2-3 hours (if cooking in the inset itself) or 3-4 hours if cooking in the loaf pan.

Note: Any shape baker or pan can be used as long as it fits in the crock pot and has the approximate volume of a loaf pan (about 2 quarts).

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[SLOW COOKER DONUT BREAD PUDDING](#)



BY JUDY FROM [THE MIDNIGHT BAKER](#)

To make this recipe, you'll need day-old donuts or day-old bread, and just the right amount of sugar and spices. Cake donuts (apple cider donuts, in particular), make this bread pudding especially tasty, but the dish can be duplicated with day-old French or Italian bread. Sugar, nutmeg, and mace give this easy bread pudding recipe a donut-like punch of flavor. Once you prep this dish, you can leave it to cook all day or overnight. It would make a great breakfast dish on a regular weekend or for a holiday brunch.

Ingredients

- 6-8 cake donuts (not the raised kind)
- 5 cups milk
- 4 eggs
- 3/4 cup sugar
- 1/2 teaspoon nutmeg
- 1/8 teaspoon mace

Recipe

1. Cut donuts into small pieces about 1 inch. Place in crockpot.
2. In a large bowl, beat eggs. Whisk in the milk, sugar and spices. Pour over donuts in crock pot.
3. Cover and cook on HIGH 4 hours, LOW 6-8 hours

Note: You can use day-old French or Italian bread, but increase the sugar to 1 cup, the nutmeg to 1 teaspoon and the mace to 1/4 teaspoon. These 2 spices are the standard "donut" spices, so the overall pudding will taste like cake donuts.

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5-INGREDIENT OVERNIGHT APPLE PIE OATMEAL



BY TRISH FROM [MOM ON TIMEOUT](#)

Easy and delicious, this 5-Ingredient Overnight Apple Pie Oatmeal stands out in a sea of slow cooker breakfast recipes. With only simple and wholesome ingredients, it's also budget-friendly. To make this amazing apple pie oatmeal, just combine all five ingredients in a 4-quart slow cooker before you go to bed. In the morning, you'll wake to the irresistible smell of that classic fall dessert. With every spoonful, you'll feel the warm embrace of this comforting slow cooker oatmeal. When served with a cup of coffee or tea, this breakfast is a great way to start your day.

Ingredients

- 1 cup steel-cut oats
- 4 cups water
- ½ cup dried cranberries
- 2 apples, cored and chopped (I used Granny Smith)
- 2 tsp apple pie spice (cinnamon, nutmeg and allspice)

Recipe

1. Combine oats, water, dried cranberries, apples, and apple pie spice in a 4-quart slow cooker.
2. Put the lid on and turn the heat to low.
3. Cook on LOW for 7-8 hours until the oatmeal is nice and creamy.
4. Top with fresh apples, cranberries, and cinnamon if desired.
5. Serve with a drizzle of honey or a spoonful of brown sugar if you'd like it sweeter.

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SLOW COOKER FRENCH TOAST AND PANCAKES

OVERNIGHT PUMPKIN FRENCH TOAST CASSEROLE



BY RACHEL FROM [THE STAY AT HOME CHEF](#)

You'll think you've died and gone to heaven once you try this Overnight Pumpkin French Toast Casserole. This slow cooker French toast casserole recipe is so good, it is sure to become your favorite seasonal breakfast treat. This pumpkin French toast bake is just what you need to wake up in the morning, and with a recipe so easy, it's a win-win situation. Pumpkin puree bakes in your slow cooker with cubed French bread, eggs, cinnamon, nutmeg, brown sugar and butter. The end result is a glorious breakfast treat worthy of a special occasion, but simple enough to make any time.

French Toast Casserole

- 1 loaf French bread, cubed
- 2 cups half and half
- 1 (15-ounce) can pumpkin puree (2 cups)
- 5 eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- pinch salt
- pinch ground cloves

For the Crumble

- 1/4 cup brown sugar
- 1/4 cup butter
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- pinch ground cloves

Recipe

1. Place the French bread cubes in a 5 to 6 quart slow cooker.
2. In a medium-size mixing bowl, whisk together half and half, pumpkin puree, eggs, cinnamon, nutmeg, salt, and cloves until well combined. Pour over bread in slow cooker.

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3. In a small mixing bowl, use a fork or pastry cutter to mix together brown sugar, butter, cinnamon, nutmeg, and cloves until crumbly. Sprinkle over the top of the soaked bread.
4. Cook on LOW for 8 hours. Serve hot plain or drizzled with syrup.

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[SLOW COOKER BLUEBERRY OVERNIGHT FRENCH TOAST](#)



BY JUDITH HINES,
[ALLFREESLOWCOOKERRECIPES ORIGINAL RECIPE](#)

Slow Cooker Blueberry Overnight French Toast is made with blueberries, brown sugar, and cinnamon and topped with golden syrup -- what more can you ask for in sweet breakfast? This moist and fluffy French toast casserole is made all the more sweeter and scrumptious with the addition of vanilla. Refrigerate the batter overnight, pour it in your slow cooker when you wake up, and cook it in the morning. You can even substitute another fruit for blueberries if you prefer another flavor. This is a yummy slow cooker breakfast treat that everyone will devour in minutes!

Ingredients

- 1 cup lightly packed brown sugar
- 1/4 cup melted butter
- 1 teaspoon cinnamon
- 12 slices bread (**see note)
- 1 1/2 cup blueberries, either fresh or frozen
- 5 eggs
- 1 1/2 cup milk
- 1 teaspoon vanilla
- 1 teaspoon salt
- Maple syrup and fresh blueberries for garnish

Recipe

1. In a small bowl, mix the brown sugar, butter and cinnamon to a paste.
2. Spray the slow cooker insert* with cooking spray and sprinkle about 1/3 of the brown sugar mixture into the bottom of it. Use the rest to spread evenly on all of the bread slices.
3. Layer half the bread into the slow cooker, cutting or tearing it to fit, and sprinkle all of the blueberries on top. Layer the remaining bread on top in a slightly overlapping pattern.

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4. In a large mixing bowl, combine eggs, milk, vanilla and salt and whisk to completely mix. Gently pour over the bread layers and press the bread down to submerge it in the milk and egg mixture. Cover and refrigerate overnight or for at least 2 hours.
5. When ready to cook, place the insert into the slow cooker and set it to LOW heat for 4 hours.
6. Serve with warm maple syrup and a garnish of fresh blueberries.

Notes:

- Make this recipe in a slow cooker with a removable insert*.
- A firm sandwich bread** works best, but you may substitute whatever bread you have available. This is a good place to use up bread which is no longer fresh as that will hold together best in this dish. If you use a baguette, cut it into ½ inch slices and use about 20 slices.

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MUST-MAKE BLUEBERRY VANILLA PANCAKES



BY JENNIFER DRAPER FROM [CROCKPOT GOURMET](#)

Must-Make Blueberry Vanilla Pancakes are light, fluffy and so delicious. Slow cooker breakfast recipes don't get much better than this. Packed with blueberry and hints of vanilla, these pancakes will make you crave breakfast all day! While the pancake cooks, it will puff up to about twice the thickness of typical, griddle pancakes, which makes it extra filling. These pancakes are also great because you don't have to wait for batches to cook at different times. With this simple pancake recipe, everyone will be able to dig in all at once.

Ingredients

- 2 cups all-purpose flour
- ¼ cup sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1¾ cup buttermilk
- 4 tablespoons butter, melted and cooled a bit
- 1 teaspoon vanilla extract
- 1 cup frozen or fresh blueberries
- 2 eggs

Recipe

1. Mix flour, sugar, baking powder, baking soda and salt in medium bowl.
2. In a large bowl add buttermilk, butter, eggs, and vanilla and whisk together.
3. Slowly add dry mixture to wet ingredients and stir until no lumps remain.

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4. Carefully fold in blueberries. Be careful not to stir very much if you are using frozen or the color will bleed into your batter.
5. Spray crock very well with nonstick spray.
6. Pour batter into crock and cover.
7. Cook on HIGH for 2 hours until edges are slightly browned and the center is fully cooked through.
8. Let cool uncovered for 10 minutes then slice and serve.

Note: Use a larger oval crock (I used a 6-quart) so that the batter will be thin enough to cook evenly.

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LEMON BLUEBERRY BREAKFAST BAKE



BY JENNIFER DRAPER FROM [CROCKPOT GOURMET](#)

Sometimes you need a little something special in the morning to lift your spirits. This Lemon Blueberry Breakfast Bake is the perfect slow cooker breakfast casserole to eat when you want a sweet start to your day. This is one slow cooker breakfast that is perfect to serve at a church potluck or holiday morning when your family is over. It's so light and fluffy, and because it's "baked" in the slow cooker, it will come out hot and moist. Delicious blueberry cake is drizzled with a fresh lemon glaze that you have to taste to believe.

For the Cake

- 2 (7.5-ounce) cans prepared biscuit dough
- 1 cup frozen blueberries
- ¼ cup sugar
- 1 teaspoon cornstarch
- 1 tablespoon melted butter

For the Drizzle Icing

- 1 cup powdered sugar
- 2 tablespoons lemon juice
- 1-3 tablespoons milk

Recipe

1. Spray inside of slow cooker well with nonstick spray.
2. In small bowl, toss together blueberries, sugar and cornstarch.
3. Cut each biscuit into quarters.
4. Place half the cut biscuits into slow cooker.
5. Sprinkle blueberries over the first layer, then top with remaining cut biscuits.
6. Brush the top with melted butter.

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7. Cover and cook on HIGH for 2-3 hours or LOW for 4-5 hours or until biscuit dough is fully cooked through.
8. Let cake cool and remove from crock onto platter.
9. In small bowl whisk together powdered sugar, lemon juice and 1 tablespoon milk with fork. Add more milk as needed until desired consistency (thin enough to drizzle over cake).
10. Pour icing over cake, cut into slices, and serve.

Note: Use as little or as much of the icing drizzle as you like depending on your preference for sweetness.

SAVORY SLOW COOKER BREAKFAST CASSEROLES

BREAKFAST BAKE



BY JUDITH HINES,
[ALLFREESLOWCOOKERRECIPES](#)
[ORIGINAL RECIPE](#)

This Breakfast Bake is a delicious combination of hash browns, cheese, eggs and ham. If you love those savory breakfast flavors, you will appreciate this easy slow cooker breakfast recipe. This recipe is perfect for busy holiday mornings and entertaining when family and friends are over. Just set this casserole out, and watch how it disappears in no time at all. The good news is you can buy ingredients in bulk and make this recipe a few times during the same week. Since this casserole is super budget friendly, you'll be able to eat like a king for very little out-of-pocket expense.

Ingredients

- 30 ounces frozen shredded hash brown potatoes
- 1/2 cup finely chopped onion
- 1 pound ham slice, about 1-inch thick and cut into 1-inch cubes (about 3 cups)
- 10 ounces shredded cheese, cheddar or a mixture of types
- 1/2 cup chopped fresh parsley
- 1 dozen eggs
- 1 cup milk use fresh, evaporated, whole or 2%
- 1 teaspoon dry mustard
- 1 teaspoon salt
- Fresh ground pepper

Recipe

1. Spray a 6-quart slow cooker lightly with cooking spray.
2. Combine the potatoes and onion together in a bowl.
3. Combine the cheese and parsley together in a separate bowl.
4. Layer ingredients into the pot in this way: half the potatoes, half the ham, 1/3 of the cheese and parsley mixture; repeat with half the potatoes, half the ham, 1/3 of the cheese and parsley mixture.
5. In a large bowl, whisk together the eggs with milk, mustard, salt and pepper. Gently insert the handle of a wooden spoon into the cooker contents to make

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holes to the bottom of the layers, then gently pour the egg mixture over.

6. Finally, sprinkle the remaining cheese and parsley over the top.
7. Cover and cook on LOW for 4 – 5 hours.

Note: To make ahead, the assembled bake can be covered and refrigerated up to 8 hours before bringing to room temperature and cooking.

Variation: For a different flavor with the same easy results, substitute 2 cups sliced cooked Italian sausage (hot if your family enjoys the spices, or mild if not) for the ham, use chopped basil instead of parsley, and sprinkle the top with ¼ cup grated parmesan cheese.

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[SLOW COOKER DENVER OMELET CASSEROLE](#)



BY JENNIFER DRAPER FROM [CROCKPOT GOURMET](#)

If you're a big fan of Denver omelettes, you'll love this Slow Cooker Denver Omelette Casserole. Among slow cooker breakfast casserole recipes, this one is truly one of most colorful and tasty around. It's packed with shredded hash browns, red and green bell peppers, onion, ham, cheese, and more. This easy casserole recipe only takes a few hours to cook in the crock, which makes it perfect for a late-morning brunch or leisurely holiday breakfast meal. Customize it to taste just the way you like it, or keep it true to the original for an all-time favorite.

Ingredients

- 5-6 ounces frozen shredded hash browns
- 4 tablespoons melted butter
- 6 eggs
- 1 tablespoon milk
- ½ green bell pepper, diced
- ½ red bell pepper, diced
- ¼ small yellow onion, diced
- ½ cup diced ham
- 1-2 cups shredded cheese
- salt and pepper to taste

Recipe

1. Spray crock with nonstick spray.
2. Spread hash browns evenly across bottom of crock.
3. Drizzle with melted butter.

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4. Sprinkle peppers, onions, and ham evenly over the top of the hash browns.
5. Beat together eggs and milk with salt and pepper and pour the mixture over the top.
6. Sprinkle cheese over the top of all of it.
7. Cover and cook on HIGH for 3 hours.

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POTATO CRUSTED QUICHE



BY BLAIR CHAVIS & EMILY RACETTE
[ALLFREESLOWCOOKERRECIPES](http://www.allfreeslowcookerrecipes.com)
[ORIGINAL RECIPE](#)

Potato-Crusted Quiche is an easy quiche recipe that you can make in your slow cooker. Some might consider this to be a crustless quiche recipe in the traditional sense, but it has a unique hash brown crust that is crispy and savory. This bacon quiche recipe is packed with broccoli, spinach, onions, three types of cheese, and more. Serve it up for a holiday brunch, or even on a weekday when you want to start your day with a satisfying meal. This quiche will soon become one of your favorite breakfast casserole recipes.

Ingredients

- 1 tablespoon butter
- 1 (1-pound) bag refrigerated shredded hash browns (if using frozen hash browns, thaw first)
- 10 eggs, beaten
- 1 cup light cream or half and half
- 3/4 cup shredded Colby and Monterey Jack cheese blend
- 3/4 cup shredded mild Cheddar cheese
- 1/2 teaspoon black pepper
- 10 pieces cooked maple-flavored bacon, chopped
- 1 cup broccoli, chopped
- 1/2 cup spinach, chopped
- 1/2 small white onion, chopped

Recipe

1. Cook bacon. Chop. Set aside.
2. Chop broccoli, spinach, and onion.
3. Grease slow cooker with butter.
4. Line the bottom of the slow cooker with hash browns.

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5. In a large mixing bowl, combine eggs, cream, pepper, onion, broccoli, and spinach. Stir well.
6. Pour egg mixture over hash browns. Sprinkle cooked bacon on top of egg mixture.
7. Cover and cook on LOW 4 hours.

Notes:

- Check quiche after 3 hours to make sure it hasn't dried out. Do not overcook.
- To make the hash brown bottom extra crispy, fry them in a pan before placing them in the bottom of your crock.

**This dish is naturally gluten-free.*

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EGG AND TATER TOT BREAKFAST CASSEROLE



BY JULIE FROM [JULIE'S EATS & TREATS](#)

Easy slow cooker breakfasts, like this Egg and Tater Tot Breakfast Casserole, are great for lazy mornings with the family. This potato, egg and ham casserole is sure to hit the spot first thing in the morning no matter the day. Made with two kinds of cheese -- Parmesan and Cheddar -- lovers of cheesy breakfasts will flock to this recipe. Hash browns make this casserole moist and slightly crispy, and along with the other

hearty ingredients in this recipe, your family will be full and satisfied for hours. No one can resist a good helping of this delicious breakfast bake first thing in the morning. Top it with scallions for an added crunch and bit of zest.

Ingredients

- 1 (30-ounce) package Tater Tots
- 6 ounces diced Canadian bacon
- 2 onions, chopped
- 2 cup shredded cheddar cheese
- 1/4 cup grated Parmesan cheese
- 12 eggs
- 1 cup milk
- 4 tablespoon all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper

Recipe

1. In a greased 5-quart or larger slow cooker, layer 1/3 of the tater tots, Canadian bacon, onions and cheeses. Repeat these layers twice ending with the layer of cheeses.
2. In a large mixing bowl, whisk together the remaining ingredients and pour over the ingredients in the slow cooker.
3. Cover and cook on LOW for 6-8 hours.

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OVERNIGHT EGG BRUNCH CASSEROLE



BY ABIGAIL WILKINS,
[ALLFREESLOWCOOKERRECIPES ORIGINAL
RECIPE](#)

This slow cooker breakfast casserole is made with layers of hash browns, sautéed vegetables, fluffy eggs and gooey cheese. After frying the bacon and chopping up the vegetables, the assembly of this casserole is a breeze. The great thing about slow cooker breakfast recipes like this one is that everyone's breakfast can be made in one

batch – no waiting around for batches of pancakes or eggs to cook. And don't even get us started on how good the leftovers are! If you're on the hunt for a recipe for the morning of a holiday, a family gathering, or a lazy weekend breakfast, give this mouthwatering casserole a go.

Ingredients

- 8 strips bacon
- 1 onion, peeled and chopped
- 1 clove of garlic, peeled and minced
- 1 red bell pepper, seeded and chopped
- 1 cup broccoli, chopped
- 1 cup mushrooms, chopped
- 2 (1 pound) bags frozen hash browns
- 1 ½ cups shredded Cheddar or Cheddar Jack cheese (you can double this amount for more cheesy flavor)
- 12 eggs
- 1 cup 2% milk
- 1 teaspoon dried dill
- ½ teaspoon salt
- ½ teaspoon pepper

Recipe

1. Cook strips of bacon until crispy. After cooling the bacon on a plate with paper towel, chop it up into ½-inch strips.

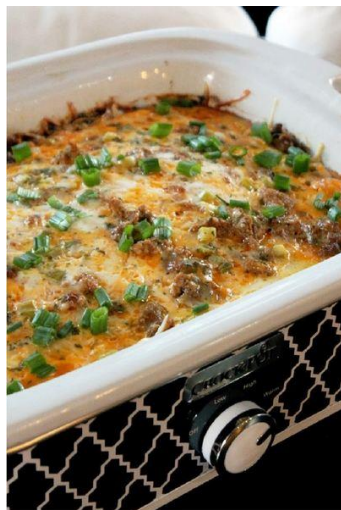
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2. Chop up onion, garlic, bell pepper, broccoli and mushrooms.
3. Sauté the five chopped vegetables in a large skillet for 5 minutes, or until slightly tender.
4. Spray your slow cooker with non-stick cooking spray.
5. Place one-third of the hash browns into the bottom of the slow cooker and season with salt and pepper.
6. Layer one-third of the vegetables and one-third of the cheese on top of the potatoes.
7. Repeat these steps until the ingredients are used up, ending with a layer of cheese on top.
8. In a large bowl, mix together eggs, milk, dill, salt and pepper.
9. Pour the liquid mixture over the top of the ingredients in the slow cooker.
10. Place a piece of paper towel beneath the lid of the slow cooker to absorb excess moisture as it cooks.
11. Cover the slow cooker, and cook on HIGH for 4 ½ hours or LOW for 8-10 hours.
12. After the time has elapsed, a thermometer inserted in the middle of the bake should read 160 degrees F.
13. Serve this easy egg casserole with fresh fruit, and enjoy!

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CHEESY BREAKFAST SAUSAGE CASSEROLE



BY LISA FROM [CREOLE CONTESSA](#)

If you're in need of an easy, make-ahead breakfast casserole for those lazy holiday mornings, look no further than this Cheesy Breakfast Sausage Casserole. This sausage, egg and cheese casserole is a winner, and will have you happily satisfied first thing in the morning. Simply make it the night before, and save it in the fridge for reheating. Or, prep your ingredients the night before, and cook it in the morning in just 4 hours. Don't fuss over breakfast on your lazy days -- make the most of them with this yummy breakfast bake recipe.

Ingredients

- 32 ounces frozen hash brown
- 1 lb breakfast sausage
- 12 eggs, beaten
- 1 1/2 cups sharp cheddar cheese, grated
- 1 1/2 cups jack cheese, grated
- 1 cup mozzarella cheese, grated
- 1/2 cup milk
- 1/2 cup green onions, sliced
- 1 tablespoon creole seasoning
- 1/2 tablespoon black pepper
- 1/2 tablespoon garlic powder
- 1/2 tablespoon onion powder
- extra virgin olive oil

Recipe

6. Mix seasoning blend together and set aside.
7. Add about 1 tablespoon of olive oil to a pan over medium heat, add breakfast sausage, season with 1 tablespoon of seasoning blend and cook for about 10 minutes until sausage is browned.

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8. Spray slow cooker with nonstick cooking spray.
9. Layer 1/2 of the potatoes, sprinkle generously with seasoning blend.
10. Layer 1/2 of the cooked sausage.
11. Top with cheese and repeat the process, ending with cheese on top.
12. Mix eggs, milk, and remaining seasoning blend together.
13. Pour over potato mixture and cook covered on high for 3 1/2 to 4 hours.
14. Garnish with green onions the last 30 minutes of cooking time.

Note: You can cut prep time by purchasing precooked breakfast sausage crumbles. Also, DO NOT lock the slow cooker lid on the casserole dish while cooking.

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THANK YOU

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