

## Loaded Breakfast Casserole



### Prep:

10 mins

### Total:

50 mins

### Makes:

10 servings

### Utensil:

Saladmaster Food Processor  
5 Qt./4.7 L Multi-Purpose Oil Core  
3.5 Qt. Double Walled Bowl

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### Contributed By:

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### Recipe Description:

Breakfast is an essential part of your day. With the Saladmaster 5 Qt. MP5, breakfast just got easier. Simply add all of your ingredients into your MP5 and go about your morning routine. You'll have breakfast cooking and ready in 40 mins without having to stir. Add ingredients your family will love and make this recipe your own.

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eggs, whole  
1 ?<sup>2</sup>  
cups  
milk  
1  
cup  
bacon, cooked  
1  
cup  
breakfast sausage, crumbled & cooked  
1  
cup  
cheddar cheese, shredded, use Cone #1  
1  
tsp  
garlic powder  
1  
tsp  
onion powder  
salt & pepper (optional)

#### Directions:

1. Crack eggs into a bowl and add milk, garlic powder, onion powder and if desired, salt & pepper to season. Whisk until combined.
2. Spray MP5 with coconut oil. Add bacon and sausage to the MP5 and add egg mixture. Top with shredded cheese and cover.
3. Set temperature to 225°F and cook for 40 mins or until egg mixture has set. (Will vary depending on extra ingredients that are added or if recipe is doubled)
4. Serve and enjoy!

#### Tips:

- Omit meat and add an array of veggies to make this a vegetarian option.

Nutritional Information per Serving

**Calories:**

223

**Total Fat:**

15g

**Saturated Fat:**

7g

**Cholesterol:**

143mg

**Sodium:**

460mg

**Total Carbs:**

7g

**Sugar:**

1g

**Protein:**

13g