

Brunch Stuffed Peppers

Breakfast with friends or family can be a fun experience. Why not try this delicious recipe to make your gathering an extra special one. It is as good as it is simple to make.

- 4 Yellow Bell Peppers
- 1 cup frozen country style hashbrowns, thawed
- ½ (16 ounce) package bacon, cooked and crumbled
- 3 Large Eggs
- ¾ cup shredded Cheddar-Monterey Jack cheese blend, plus more for garnish.
- ¾ cup whole milk
- ½ cup bisquit mix
- ¼ cup sour cream
- 2 tablespoons chopped green pepper
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

1

Pre heat oven to 350 degrees F.

2

Remove the top ½ inch of each pepper. Discard the tops and seeds. Arrange the peppers cut side up, in an 8 by 8 inch glass baking dish. Fill the bottom of each pepper evenly with hashbrowns and bacon.

3

In a large bowl, combine the eggs, cheese, milk, baking mix, sour cream, green onion, salt, and pepper. Whisk until combined. Evenly distribute the egg mixture into each pepper.

4

Bake until a wooden pick inserted in center comes out dry, about 45 minutes. Remove from the oven, garnish with cheese and serve immediately.