



Tips

- Coat the sides and bottom of your casserole dish with non-stick spray. Otherwise, the potatoes, eggs, and cheese will stick.
- If you shred the cheese from a block, it'll melt better and taste creamier. I always avoid bagged, pre-shredded cheese.
- Low-fat or non-fat cottage cheese will water down the casserole, so choose regular cottage cheese—it should have a 4% fat content.
- It's never a good idea to put an ice-cold casserole dish into a piping-hot oven. If you prep Amish breakfast casserole in advance, pull the dish out of the fridge to warm up a bit while the oven preheats.
- Make it in advance! Assemble the casserole and cover it tightly. Refrigerate for up to two days or freeze for up to three months. To bake from frozen, cover it with foil and cook for 40 minutes. Remove the foil and bake for an additional 10-20 until it's done.

Storage

Leftover egg casseroles keep for three or four days in the refrigerator. For the best results, seal the casserole dish tightly with plastic wrap or spoon leftovers into an airtight container. Freeze leftovers for up to three months in a tightly sealed container. I recommend thawing in the fridge overnight before heating.

Variations

- Swap the ham for cooked thick-cut bacon, Canadian bacon, savory breakfast sausage, ground beef, pork sausage, or turkey sausage.
- Use your favorite kind of cheese! Monterey jack, mozzarella cheese, sharp cheddar cheese, parmesan, and Swiss cheese are great options.
- Use fresh red bell peppers and diced yellow onion instead of frozen if you have some you need to use up.
- Whole milk or 2% reduced fat milk both work just fine in this classic tater tot recipe. Use what you've got!
- Replace the milk and half-and-half with a cup of heavy cream to make this delicious meal even richer.
- Add a little bit of cajun seasoning, a dash of red pepper flakes, diced jalapenos, or green chilies for a spicy kick.
- Feel free to garnish your serving of tater tot casserole with a dollop of sour cream, sliced green onions, hot sauce, or even a runny fried egg.

FAQs

How do I know when the casserole is done?

The center should reach 160°F and no longer jiggle when you gently shake the pan.

How long will leftovers keep?

Store leftovers in the refrigerator for up to 4 days in an airtight container.