

## **Brunch Nirvana:** Hash Brown Enchilada Breakfast Casserole

Made with hash browns, eggs and chorizo, this easy breakfast bake is bound to become your new weekend go-to.



Raise your hand if you could eat Tex-Mex all day, every day (raising mine!). The flavors and ingredients are simply too delicious not to crave for every meal. If I could eat tacos, burritos, enchiladas, chimichangas, for breakfast, lunch and dinner (and heck, even dessert), I definitely would.

That's why I love this hash brown enchilada breakfast casserole. A creamy, enchilada sauce-based chorizo and bean mixture is topped with cheesy eggs and crispy hash browns for the ultimate breakfast experience. Don't be deterred by all the layers and ingredients: It's super simple to put together and in just one hour, you'll have a delicious meal ready to go with your morning coffee.

To start, heat a skillet over medium-high heat. I love to use my cast-iron skillet for this recipe, but any large, heavy-bottomed skillet will do. Add chorizo (or ground beef, turkey, even a vegetarian substitute like crumbled tofu or soyrito will work!) and chopped bell peppers and onions. Cook until chorizo is crumbled, browned and cooked through and veggies are soft.



Reduce heat and stir in black beans, Old El Paso mild red enchilada sauce, cream cheese and Old El Paso taco seasoning until well combined. Spread the mixture in an even layer in the bottom of a large casserole dish sprayed with cooking spray.





Wipe out skillet and return to stove over medium-low heat. Add olive oil to skillet. In a large bowl, whisk eggs with some milk, salt and pepper and then add to skillet. Cook until eggs are a soft scramble, then stir in a heap of shredded Mexican cheeses (I use a blend of cheddar, Monterey Jack, quesadilla and Asadero cheeses). Add

the egg mixture to the casserole dish.



In a large bowl, combine frozen and thawed hash browns with remaining bell peppers, onion and shredded cheese. Sprinkle the mixture evenly over the top of the casserole dish. Bake for about 30 to 35 minutes, until

mixture is bubbling and heated through and potatoes on top are a golden brown.



Top the casserole with a sprinkling of chopped fresh cilantro, if desired. Serve warm with sliced avocado, sour cream and salsa on the side for a complete meal that's delicious for breakfast, brunch or brinner.



I revise my previous statement: I could eat this hash brown enchilada breakfast casserole all day, every day. Once you give it a try, I think you will agree!



Hash Brown Enchilada Breakfast Casserole

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At a Glance

Prep Time:

20 min

Total Time:

60 min

Servings:

8



Ingredients

1 lb chorizo sausage

1/2 cup chopped green bell pepper

1/2 cup chopped red bell pepper

1/2 cup chopped yellow or white onion

1/2 cup canned black beans (drained, rinsed)

1 can (10 oz) Old El Paso™ mild red enchilada sauce

4 oz cream cheese, softened

1 package (1 oz) Old El Paso™ taco seasoning mix

2 teaspoons olive oil

8 eggs

3 tablespoons milk

Salt and pepper, to taste

2 cups shredded Mexican cheese blend (8 oz)

1 bag (1 lb) frozen shredded hash brown potatoes, thawed

Chopped fresh cilantro, if desired