

## **Do-Ahead Egg Bake**

Serves 8 – 10

1 large onion, chopped  
1 T olive oil  
2 green onions, chopped  
2 T fresh cilantro, chopped  
2 T fresh parsley, chopped  
1 dozen eggs, slightly beaten  
1 bag hash brown potatoes  
12 oz shredded cheddar cheese  
12 oz cottage cheese  
2 t salt  
1 t pepper  
¼ t hot sauce

Butter a 9x13 pan. Saute the onion in olive oil until slightly browned. Combine all ingredients in a large bowl. Pour into prepared pan. Freeze if not to be used within 3 days, otherwise refrigerate at least over night.

If you froze the pan, put it in the refrigerator to defrost the evening before you want to use it.

On the day you want to serve breakfast, put the pan in a cold oven, set the oven to 350, and go take your shower. The bake is done when it is golden brown, the eggs are set, and the cheese is melted. Generally takes slightly over an hour.