Instapot Breakfast Casserole

Prep: 25 minutes
Cook: 40 minutes • Serves: 8

- 1 package (1 pound) smoked bacon, chopped
- 12 large eggs
- ½ cup whole milk
- 1½ teaspoons salt
- 1 teaspoon ground black pepper
- ½ teaspoon garlic powder
- Nonstick cooking spray
- 1 package (28 ounces) frozen potatoes O'Brien, thawed
- 2 teaspoons chopped fresh rosemary
- 1 cup sliced green onions
- 1 package (8 ounces) shredded sharp Cheddar cheese (2 cups)
- Chopped fresh chives for garnish (optional)

1. Set 5-quart multi-cooker to sauté-normal setting; add bacon and cook 5 minutes or until crisp, stirring occasionally. Turn multi-cooker off; transfer bacon to paper towel-lined plate.

2. In large bowl, whisk eggs, milk, ½ teaspoon each salt and black pepper, and garlic powder.

3. Pour 2 cups water into bottom of multi-cooker; place steam rack inside. Line multi-cooker with 2 sheets aluminum foil placed at 90° crisscross; spray with cooking spray. Layer 2¼ cups potatoes into multi-cooker and sprinkle with ⅓ of each rosemary, and remaining salt and black pepper; top with ⅔ cup chopped bacon, ⅓ cup onions and ⅔ cup cheese. Repeat layers twice, ending with cheese. Evenly pour egg mixture into multi-cooker. Place lid on multi-cooker and close pressure valve to seal; cook 40 minutes on manual (pressure cook mode).

4. Turn pressure valve to vent to release steam; let stand 5 minutes before removing lid. Use foil to lift casserole out of multi-cooker. Cut into 8 wedges; sprinkle with chives, if desired.

Approximate nutritional values per serving:
425 Calories, 23g Fat (5g Saturated), 326mg Cholesterol, 1144mg Sodium, 21g Carbohydrates, 1g Fiber, 2g Sugars, 0g Added Sugars, 24g Protein

Chef Tip

If your multi-cooker did not come with a steam rack, use 3 flattened aluminum foil balls instead.