

{Ham Breakfast Casserole}

Jolanthe @ No Ordinary Moments



Ingredients:

- ~ 4 slices of bread, cubed
- ~ 12 eggs
- ~ 1 cup sour cream
- ~ 3 green onions, chopped
- ~ 1 pound ham
- ~ 1 cup milk
- ~ 1 cup grated cheddar {or more!!!!}

Directions:

1. Spread bread crumbs evenly over bottom of a 9x13 baking dish.
2. Cut ham into strips or cubes. Cover bread cubes with ham.
3. In a large bowl, beat eggs, milk, and sour cream until smooth. Stir in cheese and onions.
4. Pour mixture over ham.
5. Bake uncovered at 325 for 45 minutes (or until a knife inserted in the center comes out clean). Let stand 5 minutes before serving.

Makes a 9x13 sized dish.

Note: I've used low fat sour cream and milk without any problems and we also use whole wheat bread for our casserole and it's great!

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<http://www.noordinarymomentsblog.com/search/label/Recipes>