



Turkey & Hashbrown Brunch Lasagna

Yield: 10 servings

Ingredients:

Non-stick cooking spray
8 ounces JENNIE-O® Savory Ground Turkey Crumbles
1 pound frozen shredded hash browns
1 tablespoon butter
10 eggs
1/4 cup heavy cream
kosher salt
Freshly ground black pepper
6 small flour tortillas
1/4 cup finely chopped chives
2 cups shredded cheddar cheese

Directions:

1. Preheat oven to 350°F.
2. Grease a medium baking dish with cooking spray.
3. In a large skillet over medium heat, heat turkey 2-3 minutes.
4. Remove from pan and keep warm.
5. Add hash browns to hot pan and cook, stirring often, until the hash browns begin to turn golden brown.
6. Season with salt and pepper and remove from heat.
7. In a large bowl, whisk together eggs and heavy cream until light and frothy.
8. In a large nonstick skillet over medium heat, melt butter.
9. Reduce heat to low then add egg mixture and cook, stirring often, until the eggs are just set.
10. Stir in chives, season with salt and pepper and remove from heat.
11. Add a layer of tortillas to the prepared baking dish.
12. Top with a layer of hash browns, eggs, cheese, and turkey.
13. Repeat to make 2 more layers, ending with tortillas, cheese, and turkey.
14. Bake until the cheese is melted and the hash browns are golden, about 30 minutes.

Recipe and photo courtesy of Jennie-O