**Amish Breakfast Casserole**

(Beth Notaro—Tasteofhome.com)

Makes 12 servings

1 # sliced bacon, diced 1 medium sweet onion, chopped

4 cups frozen shredded hash brown potatoes, thawed

2 cups (8 oz.) shredded cheddar cheese 6 eggs, lightly beaten

1 ½ (12 oz.) 4% cottage cheese 1 ¼ cups shredded Swiss cheese

1. In a large skillet, cook bacon and onion until bacon is crisp; drain. In a large bowl, combine the remaining ingredients; stir in bacon mixture. Transfer to a greased 9 x 13 baking dish.
2. Bake, uncovered, at 350 for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.
3. I mixed everything the night before and refrigerated the dishes. I baked them the next morning.