

Jalapeno Popper Breakfast Casserole

- 12 large eggs
- ½ cup heavy cream
- ½ teaspoon ground black pepper
- ¼ teaspoon salt
- 12 strips bacon, cooked and chopped about ¾ cup crumbled or chopped
- 1½ cups shredded cheddar or Mexican cheese blend divided
- 1 fresh jalapeno half thinly sliced and half minced
- 4 ounces cream cheese cut into 1/2-inch chunks
- 1 green onion thinly sliced

Preheat the oven to 350°F. Grease a 9×13-inch baking dish. Layer about 1/2 cup of crumbled bacon, 1 cup of cheese, and minced jalapeno evenly across the baking dish.

In a large bowl, whisk together the eggs, cream, salt, and pepper. Slowly pour the egg mixture over the ingredients in the baking dish, trying not to disturb the layers. Bake for 15 minutes, until the edges have begun to set, but the eggs are still wet in the middle.

Remove from the oven and drop small pieces of cream cheese evenly over the casserole. Layer the top with the remaining 1/2 cup of cheese, sliced jalapeno, and the last 1/4 cup of bacon.

Bake for 30-35 minutes, until the casserole has risen slightly and the eggs have set. Remove from the oven and sprinkle with green onions. Serve hot, warm, or cold.

Serves 10

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