

**TOTAL TIME**

70 minutes

**PREP TIME**

10 minutes

**COOK TIME**

60 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS**

# TACO BREAKFAST CASSEROLE

**INGREDIENTS**

1.5 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced  
1 lbs ground pork  
12 eggs  
4 russet potatoes, peeled & shredded  
1 red onion, diced  
1 cup salsa  
½ cup coconut milk  
¼ cup nutritional yeast

2 handfuls of kale, chopped  
2 tbsp taco seasoning, divided in half  
1 tbsp olive oil  
Salt, to taste

**DIRECTIONS**

1. Preheat 400° F and grease a 9" x 13" baking dish. Spread the shredded potatoes over the bottom of the dish, sprinkle with salt and roast for 30 minutes.  
Once the potatoes are soft and slightly golden brown, remove and set aside.
2. While the potatoes are roasting, heat a large skillet over medium heat and add olive oil. Add the onions and cook until translucent, about 2 to 3 minutes. Add peppers and cook 2 to 3 more minutes. Add pork and 1 tablespoon of taco seasoning and cook, breaking up lumps. Once almost cooked through, about 6 to 8 minutes, add kale and cook until wilted. Drain.
3. In a large bowl, whisk together eggs, coconut milk, taco seasoning and nutritional yeast.
4. Pour the pork mixture over the shredded potatoes, then spread salsa over the top. Pour the egg mixture over everything evenly.  
Bake for 30 minutes, until the center is set. Remove from oven and let cool for 5 to 10 minutes before serving.

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