

# **SLOW COOKER BROCCOLI EGG CASSEROLE**

## **Ingredients**

Cooking spray

1 head broccoli, cut into small florets (3 ½ to 4 cups)

1 red bell pepper, seeded and cut into medium dice

1 ½ cups grated Cheddar cheese

3 green onions, thinly sliced

12 large eggs

1 cup half-and-half

½ tsp kosher salt

¼ tsp black pepper

## **Directions**

1. Generously coat the inside of a 6-quart slow cooker with cooking spray.
2. Add half of the broccoli, half of the bell pepper, half of the Cheddar, and half of the green onions to the slow cooker. Repeat the layers once more.
3. In a large pitcher or bowl, combine the eggs, half-and-half, salt, and pepper and whisk until light and fluffy, about one minute.
4. Pour the egg mixture over the top of the layered crockpot ingredients.
5. Cover and cook on low for 3 ½ to 4 hours, until golden around the edges and just barely set in the center.