

Loaded Scrambled Eggs



Makes 12 servings.

Ingredients:



- 8 slices bacon, cooked and crumbled
- 1 (8-ounce) package sliced mushrooms
- 3 tablespoons [Hiland Dairy Butter](#)
- 16 eggs
- 1 cup [Hiland Dairy Milk](#)

- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (10.75-ounce) can cream of mushroom soup
- 2 tablespoons fresh chives, chopped
- 2 large plum tomatoes, chopped
- 2 cups [Hiland Dairy Shredded Cheddar Cheese](#)

Directions:

Cook bacon according to the package in a 12-inch nonstick skillet. Drain on paper towel.

Crumble and set aside. *Tip: I bake mine in the oven at 425° F for about 25 minutes.*

Reserve 1 tablespoon of bacon drippings in the skillet. Add the mushrooms and cook 5 to 6 minutes until tender. Remove from skillet and set aside.



Melt butter in the same skillet over medium heat.



Beat eggs in a large bowl. Add milk, salt and pepper. Blend well.



Pour egg mixture into warmed skillet. Cook over medium heat until the eggs are set but still moist, stirring occasionally. Remove from heat. *Tip: Be sure not to overwork the egg mixture by stirring too much.*

Fold in soup and chives. Blend carefully.



Place half of egg mixture in a slow cooker. Top with half each of the mushrooms, tomatoes, cheese and bacon crumbles. Repeat layer.



Cover and cook on low until the cheese is just melted. Serve immediately or keep warm for up to 4 hours.