

BREAKFAST CASSEROLE



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INGREDIENTS:

- 1 pound mild breakfast sausage
- 1 red bell pepper
- 12 large eggs
- ½ cup whole milk
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 32-oz. bag of frozen hash browns
- 4 ounces shredded cheese

INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Dice the bell pepper.
3. Crack the eggs into a bowl and remove any shells. Add the milk, salt, and pepper and whisk to combine.
4. Heat a large skillet over medium-high heat. Add the sausage and cook, breaking it up with a wooden spoon, until starting to brown about 5 minutes. Add bell pepper and cook, stirring occasionally, until the meat is browned all the way through, approximately another 5 minutes.
5. Arrange the hash browns in an even layer in a lightly greased 3-quart baking dish. Top with 1 cup of cheese and the sausage mixture. Pour egg mixture evenly over top.
6. Bake until set in the middle, 50 to 55 minutes.

TIPS

This is a great recipe to make for a large group, as you can easily double or triple it.

You can make it in advance, let cool completely, cover it, and freeze or refrigerate it until needed. Warm in the oven.

NOTES

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