

Easy Breakfast Casserole with Sausage and Potatoes

From Lynette Kemp

Source: <http://southernfood.about.com/od/breakfastcasserolerecipes/r/blbb130.htm>
(Recipe has been modified from original to double quantity)

Cook Time: 50 minutes

Ingredients:

- 1 pound spicy or mild pork sausage
- 1 large onion, chopped
- 8 cups frozen diced hash brown potatoes, thawed (about 32 ounces)
- 3 cups shredded Monterey Jack or Cheddar cheese
- 6 eggs, beaten
- 2 cups milk
- 1/2 teaspoon pepper
- mild salsa, optional

Preparation:

In a large skillet, cook sausage and onion, breaking up sausage with a spatula. When sausage is cooked through, drain off excess fat.

In a 9 x 12-inch baking dish, layer the hash brown potatoes, half of the shredded cheese, browned sausage and onion mixture, and remaining shredded cheese.

In a bowl, combine eggs, milk and pepper; pour egg mixture over cheese.

Bake, covered, in a 350° oven for 45 to 55 minutes or until a knife inserted near center comes out clean. Transfer casserole to a wire rack and let stand for 10 to 15 minutes.

Cut into squares. Serve with salsa, if desired.

Serves 12.

Note:

- Frozen Potatoes O'Brien with the green and red peppers are really great instead of plain hash browns. Or just add peppers.
- It might need extra cooking time as the recipe has been doubled from the original. I suggest starting with the original time of 45 minutes and keep checking by inserting a knife every 5 or 10 minutes.