

Holiday Sausage, Egg, and Potato Breakfast Casserole

Ingredients

- 2 lb. breakfast sausage
- 24 oz. frozen hash browns
- 2 cups grated cheddar cheese
- 6 eggs
- 2 cups skim milk
- 1 tsp. salt
- 1 tsp. dry mustard
- ½ tsp. ground black pepper

Preparation

1. In a large skillet, brown the breakfast sausage until thoroughly cooked. Drain.
2. Spray a 13"x9" baking container (with lid) with cooking spray.
3. In a large bowl, whisk together the eggs, milk, salt, dry mustard, and pepper.
4. Arrange the hash browns on the bottom of the baking dish. Top with sausage. Sprinkle with cheese. Pour egg mixture on everything.
5. Cover with plastic wrap and refrigerate overnight.
6. Bake 40-50 minutes at 350 degrees.
7. Cool completely.

For the Bazaar cook:

Place lid on container and wrap with foil and cut/attach the label below before freezing.

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For the consumer:

Thaw completely in refrigerator overnight. Cut into serving sizes and microwave at 50% individually, or cover and reheat slowly for about 30-40 minutes in a 250° oven until hot.