



CARAMELIZED ONION, SAUSAGE & CHEDDAR BREAKFAST CASSEROLE

INGREDIENTS

1	LB	SAUSAGE
1		YELLOW ONION
2	OZ	BUTTER
30	OZ	SHREDDED HASH BROWNS
16	OZ	SHARP CHEDDAR CHEESE, SHREDDED
2	TSP	SALT
1	TSP	BLACK PEPPER
¼	TSP	GROUND MUSTARD
7		EGGS
8	OZ	SOUR CREAM
8	OZ	MILK

SERVINGS:

10-12

TIME TO PREP:

20 MINUTES

COOK TIME:

45-60 MINUTES

COOK TEMP:

350°

DIRECTIONS

- **COOK SAUSAGE TILL INTERNAL TEMP IS 165° F.**
- **DICE ONION AND SAUTE IN BUTTER TILL GOLDEN BROWN.**
- **IN A BOWL MIX HASH BROWNS, SAUSAGE, ONION, 10 OZ. CHEESE, 1 TSP SALT AND ½ TSP PEPPER THEN POUR INTO GREASED 9X13 CASSEROLE PAN.**
- **USING THAT SAME BOWL WHISK EGGS, SOUR CREAM, MILK, 1 TSP SALT, ¼ TSP PEPPER AND ¼ TSP GROUND MUSTARD.**
- **POUR EGG MIX OVER POTATOES, COVER WITH FOIL AND BAKE FOR 45 MIN.**
- **REMOVE FOIL, TOP WITH REMAINING CHEESE AND BAKE TILL EGGS ARE SET AND CHEESE IS BUBBLY**
- **GARNISH WITH YOUR FAVORITE FRESH VEGGIES**

TIPS & TRICKS

- ✓ **CHOOSE YOUR FAVORITE PROTEIN, CHEESE AND VEGGIES TO MAKE IT YOUR OWN!**
- ✓ **WANT TO PREP THIS CASSEROLE AND SERVE IT LATER? STORE YOUR EGG MIX IN A QUART MASON JAR AND SAVE TILL READY TO BAKE. *BAKE EGGS WITHIN 48 HOURS OF CRACKING***