

Sausage-Hash Brown Breakfast Casserole

Prep time: 30 min

Serves 8

Ingredients

1 lb. ground pork sausage with sage (such as Jimmy Dean)

1 lb. hot ground pork sausage

1 (30 oz.) pkg. frozen shredded hash browns

2 tsp. kosher salt, divided

1 tsp. black pepper, divided

6 oz. sharp cheddar cheese, shredded (about 1 ½ cups), divided

6 large eggs, lightly beaten

1 cup whole milk

1 tbsp. chopped fresh flat-leaf parsley

1 tbsp. chopped fresh chives

Preheat oven to 350 degree. Coat a 13 x 9 baking dish with cooking spray. Cook sage ground sausage and hot ground sausage in a large skillet over medium high, stirring often, until crumbled and browned, about 10 minutes. Remove from heat: drain well on paper towel.

Working in batches, cook hash browns in a large nonstick skillet according to package directions. Sprinkle with 1 tsp. salt and ½ tsp. pepper.

Stir together sausage, hash browns, and 1 cup of the cheese in a bowl. Spoon into prepared baking dish. Whisk together eggs, milk, and remaining 1 tsp salt and ½ tsp pepper in a medium bowl. Pour over sausage mixture. Sprinkle with remaining ½ cup cheese. **Bake in preheated oven until set, about 30 minutes. Sprinkle with parsley and chives.**