

Breakfast Casserole Recipe

Make in DEEP DISH 9 x 13 disposable pans

(serves 12)

INGREDIENTS:

- 2 pounds pork sausage (browned to well-done & thoroughly drained)
- 1 (30 ounce) package COMPLETELY THAWED hash brown potatoes
- 6 GREEN onions, finely chopped OR 1 teaspoon onion powder
- 3 cups shredded Cheddar cheese
- 10 eggs, lightly beaten
- 1 cup milk

DIRECTIONS:

1. Place sausage in a large, deep skillet. Cook over medium-high heat until completely browned. Drain WELL, crumble, and set aside.
2. Preheat oven to 375 degrees F (190 degrees C).
3. Spray bottom and sides of DEEP DISH 9 x 13 disposable pan with cooking spray.
4. In a large bowl, stir together: hash browns, sausage, green onions and cheese. Spread mixture evenly on bottom of disposable pan.
5. In a separate bowl, beat together eggs and milk. Pour egg mixture evenly over hash brown mixture. Allow eggs mixture to soak into hash browns for a few minutes before putting into oven.
6. Bake in preheated oven UNCOVERED for 45 minutes. Remove casserole from oven and COVER with aluminum foil. Replace covered casserole in oven and bake an additional 15-20 mins until DONE THROUGH with no standing moisture in the pan.