

Sausage Egg and Cheese Breakfast Casserole

Recipe from Julia Jordan of Julia's Simply Southern

PREP TIME10 minutes ~ **COOK TIME**45 minutes ~ **TOTAL TIME**55 minutes

Ingredients

- 1 lb Breakfast Sausage
- 1 tbs Dried Minced Onion
- 1 Dozen Eggs
- 3/4 c Whole Milk
- 1 tsp Salt
- 1/4 tsp Ground Black Pepper
- 1 c Grated Sharp Cheddar Cheese, divided

Instructions

1. Brown sausage in a skillet breaking up as it cooks. Add dried minced onion to the sausage as it browns.
2. Add one dozen eggs to a mixing bowl and whisk. Add milk, salt and black pepper and whisk together to combine.
3. Preheat oven to 350°F
4. Add 3/4 of the cooking sausage to the bottom of a casserole dish.
5. Top the sausage with 1/2 of the grated cheese.
6. Pour the egg mixture over the sausage and cheese.
7. Place into your preheated oven and bake for 30 minutes, or until nearly set.
8. After 30 minutes top the casserole with the remaining cheese and top with the reserved cooked sausage.
9. Return to the oven and bake an additional 10-15 minutes so that the cheese is well melted.
10. Cut into squares and serve.