

Cheesy Egg, Sausage, and Potato Casserole

Dress up your morning eggs. This quick-and-easy casserole is filling and delicious.

Makes: 6 servings

Ingredients

- 6 eggs
- ¼ cup milk
- ¾ cup cheddar cheese, shredded
- 2 medium red bell peppers, diced
- 3 cups potatoes, diced
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ½ pound mild Italian ground sausage (8 ounces)



Directions

1. Preheat oven to 375°F.
2. Lightly grease a 8x8 inch baking dish.
3. In a small bowl, combine eggs, milk, and cheese. Whisk to mix. Set aside.
4. In a small bowl, combine bell peppers, potatoes, onion powder, and garlic powder. Mix and set aside.
5. Heat a medium skillet on medium-high heat. Add Italian sausage. Crumble with a spoon as it cooks. Cook until browned, about 5 minutes. Drain grease and discard.
6. Add bell pepper and potato mixture to skillet. Stir frequently. Cook for 3–5 minutes or until bell peppers begin to soften.

7. Transfer vegetable-sausage mixture to the baking dish. Allow mixture to cool for about 5 minutes.
8. Add egg mixture. Stir to mix.
9. Bake in the oven for 20 minutes. Cut into 6 even pieces and serve immediately.

Notes:

- Recommend serving with salsa.
- Frozen diced potatoes are a great substitute for fresh potatoes.

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