

Blue Plate Special Recipes

Breakfast Casserole Using Hash Browns

- 1 pound Italian Sausage (or bacon, or ham)
- 1/2 cup diced onion
- 1/2 cup diced green pepper
- 4 cups frozen, shredded hash browns
- 8 eggs
- 2 cups Kraft Natural's Colby/Jack (or your favorite) shredded cheese
- 1 1/4 cup milk
- Salt
- Pepper

1. Fry sausage in a large pan until cooked. Move to paper and drain excess grease, and in same pan, sauté 1/2 cup onion and 1/2 cup green pepper until soft.
2. Mix sausage, onion, green pepper and hash browns together and spread evenly into a 9x13 pan. Sprinkle two cups grated cheese over top.
3. In separate bowl, whip eight large eggs, and 1 1/4 cup milk, salt and pepper.
4. Put in fridge overnight or for at least two hours (covered).
Bake at 350 degrees for 55 minutes or until eggs are set.

Breakfast Casserole Using Bread

Christmas Breakfast Sausage Casserole [allrecipes.com](#)



Rated: ★★★★★
Submitted By: M.K. Meredith
Photo By: abapplez

Prep Time: 20 Minutes
Cook Time: 1 Hour 30 Minutes
Ready In: 9 Hours 50 Minutes
Servings: 8

"Sausage, eggs, bread, and cheese snuggle down in a casserole, chill overnight, and bake in the morning. It's a hearty dish worth waking up for."

INGREDIENTS:

1 pound ground pork sausage	2 cups milk
1 teaspoon mustard powder	6 slices white bread, toasted and cut into cubes
1/2 teaspoon salt	8 ounces mild Cheddar cheese, shredded
4 eggs, beaten	

DIRECTIONS:

1. Crumble sausage into a medium skillet. Cook over medium heat until evenly brown; drain.
2. In a medium bowl, mix together mustard powder, salt, eggs and milk. Add the sausage, bread cubes, and cheese, and stir to coat evenly. Pour into a greased 9x13 inch baking dish. Cover, and chill in the refrigerator for 8 hours, or overnight.
3. Preheat oven to 350 degrees F (175 degrees C).
4. Cover, and bake 45 to 60 minutes. Uncover, and reduce temperature to 325 degrees F (165 degrees C). Bake for an additional 30 minutes, or until set.

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Blue Plate Special Recipes

Meatless Breakfast Casserole

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Egg Souffle

★★★★☆
26 made it | 21 reviews

Recipe by: CARRIE5171

"This simple dish can be made the night before and then popped in the oven for brunch. It's packed with cheese goodness and topped with a crunchy cornflake crust."



Ingredients

14 h 20 m 8 servings 521 cals

- 16 slices white bread, with crusts trimmed
 - Oroweat® Healthfull® Bread
- 8 ounces shredded Cheddar cheese
 - Kraft Natural Cheese Pepper Jack Shredded Monterey Jack with Jalapeno Peppers
- 1 1/2 cups shredded Swiss cheese, divided
- 7 eggs
 - Market Pantry Eggs Large
- 3 cups milk
- 1/2 teaspoon onion powder
- 1/2 teaspoon Dijon mustard
- 3 cups cornflakes cereal
- 1/4 cup margarine, melted

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Directions

Prep 15 m | Cook 45 m | Ready In 14 h 20 m

- Lightly butter a 9x13 inch baking dish. Cut bread slices into 1/2 inch cubes. Line bottom of pan with one half of bread cubes. Sprinkle cheddar cheese and 1 cup Swiss cheese on top of bread cubes, reserve 1/2 cup Swiss cheese. Spread remaining bread cubes on top of cheese.
- Mix the eggs, milk, onion powder and mustard. Pour egg mixture over the bread. Sprinkle the remaining 1/2 cup cheese over the egg mixture. Cover with foil and refrigerate overnight.
- The next morning, preheat oven to 375 degrees F (190 degrees C). Place cornflakes in a bowl and drizzle with melted margarine. Spread cornflakes on top of casserole.
- Bake in preheated oven for 30 minutes covered, then uncover and bake for an additional 15 minutes.

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- Eggs Benedict Casserole
- Chef John's Egg, Potato, and Pepper Pie

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