

Sausage Breakfast Casserole

ST. PATRICK'S CENTER DONATION



INGREDIENTS

- 2 packages 12oz pork sausage
- 1 large bell pepper – chopped
- 1 large onion – chopped
- 3 cups frozen shredded hash browns
- 2 cups shredded cheddar cheese (8oz)
- 1 cup Bisquick
- 2 cups milk
- ¼ tsp pepper
- 5 eggs

DIRECTIONS

1. Preheat oven to 400 degrees & grease 13x9x2 baking dish
2. Chop onion and bell pepper and cook with sausage in a large skillet until pork is cooked thoroughly
3. Drain the meat mixture and pour into your baking dish
4. Mix frozen hash browns and 1 1/2 cups of cheese in baking dish with pork mixture
5. In a med bowl, mix the milk, eggs, Bisquick and pepper. Pour into baking dish.
6. Bake 40-45 mins uncovered until a knife inserted in center comes out clean
7. Sprinkle remaining cheese and put in oven for 1-2 minutes

DONATION INFO

- Mark the casserole with date and recipe name
- Please contact the following for info on how to make your donation:

Program Coordinator –

Bill Besselman 636-256-0043

Community Outreach Committee –

Georgina Sikorski 678-644-2782



Casseroles will be
delivered in batches!

