This easy Breakfast Casserole recipe is made with eggs, sausage, and cheese and only takes a few minutes to throw together. You can make ahead of time, so it's the perfect breakfast casserole for Christmas morning or any day!

Ingredients:

- 2 pounds pork sausage
- 12 eggs
- 1 cup sour cream (light or regular)
- 1/4 cup milk
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 4 green onions
- 1/2 green bell pepper , diced
- 1/2 red bell pepper , diced
- 2 cups shredded cheddar cheese

Instructions:

1. Preheat oven to 350 degrees. Spray a 9x13'' pan with cooking spray.
2. Combine the eggs, sour cream, milk, cheese and salt and pepper in a large bowl. Mix on low speed with electric mixers, just until combined.
3. Heat a large skillet over medium heat. Add sausage and cook until browned, breaking it into small pieces with a wooden spoon as it cooks. Drain most of the grease and add the sausage to the bowl with the egg mixture.

Like what you tried? Email us at katieConklin@oshkoshymca.org
Recipe source https://tastesbetterfromscratch.com/breakfast-casserole/

4. Add the bell peppers and onion to the same skillet the sausage was cooked in and sauté for 2- 3 minutes. Add to the bowl with the eggs and stir everything to combine.
5. Pour mixture into greased 9x13" pan and bake for 35-50 minutes or until the edges are set and the center is just barely jiggly.
6. Leftover egg casserole can be stored in the fridge and enjoyed within 3-4 days. Leftovers are delicious reheated in the microwave.

Nutrition:

Calories: 385kcal Carbohydrates: 2g Protein: 23g Fat: 30g Saturated Fat: 12g Cholesterol: 239mg Sodium: 669mg Potassium: 327mg Sugar: 1g Vitamin A: 705IU Vitamin C: 11.6mg Calcium: 194mg Iron: 1.8mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.