

## Hearty Breakfast Casserole with Sausage and Cheesy Hashbrowns

Sausage, Egg, and Cream Cheese Hashbrown Casserole



**OVEN**  
**350°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb breakfast sausage
- 6 large eggs
- 8 oz cream cheese, softened
- 3 cups frozen hashbrowns
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$  cup milk
- Salt and pepper, to taste

### DIRECTIONS

1. Preheat the Oven: Preheat oven to 350°F (175°C).
2. Grease a 9x13-inch baking dish with butter or nonstick spray.
3. Cook the Sausage: In a large skillet over medium heat, cook the sausage until browned and crumbly (7-10 minutes).
4. Drain excess grease and set aside.
5. Whisk the Eggs and Cream Cheese: In a large bowl, whisk together eggs, milk, salt, and pepper.
6. Add softened cream cheese and whisk until fully incorporated and smooth.
7. Mix the Casserole: Stir in the cooked sausage and frozen hashbrowns.
8. Pour mixture into the prepared baking dish and spread evenly.
9. Top with Cheese and Bake: Sprinkle shredded cheddar over the top.
10. Bake for 35-40 minutes, or until the edges are golden and the center is set.
11. Cool and Serve: Let the casserole cool for about 5 minutes before slicing and serving.

### SWAPS & NOTES

& Swaps Sausage : Any breakfast sausage works-mild, spicy, or maple.

Hashbrowns : Use shredded or diced; just make sure they're thawed slightly.

Cream Cheese : Soften fully to blend smoothly into the egg mixture.

Cheddar Cheese : Sharp cheddar gives the most flavor, but use your favorite.

## TIPS FOR SUCCESS

Don't skip softening the cream cheese -cold cream cheese won't blend well.

Use cold or day-old hashbrowns for the best texture.

Let sit before slicing to hold its shape better when serving.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/hearty-breakfast-casserole-with-sausage-and-cheesy-hashbrowns/>