

Crack Breakfast Casserole: The Ultimate Morning Delight

The "Crack" Phenomenon in Casseroles



OVEN
375°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb breakfast sausage, crumbled
8 slices bacon, cooked crispy and crumbled
1 medium yellow onion, finely diced (optional)
10 large eggs
1/2 cup milk (whole or 2%)
1 (1 ounce) packet Ranch dressing mix (dry mix)
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
3 cups shredded sharp cheddar cheese, divided
1 cup shredded Monterey Jack cheese (or Colby Jack)
Optional Garnishes: Sliced green onions or fresh chives, extra sour cream

DIRECTIONS

1. Let's get this ultimate breakfast delight ready for your morning!
2. Prepare : Oven & Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish.
3. Cook : Meats & Onion: In a large skillet, cook the breakfast sausage over medium heat, breaking it up with a spoon, until fully browned. Drain any excess grease and transfer the sausage to a bowl. In the same skillet (if desired, remove a little more grease), cook the bacon until crispy. Transfer to a paper towel-lined plate to drain, then crumble. If using, add the finely diced onion to the skillet with a little residual grease and cook until softened, about 5 minutes.
4. Prepare : Egg Mixture: In a large mixing bowl, whisk together the eggs, milk, dry Ranch dressing mix, garlic powder, and black pepper until well combined.
5. Assemble : Casserole: Sprinkle about half of the cooked breakfast sausage evenly over the bottom of the prepared 9x13 inch baking dish. Sprinkle about half of the cooked, crumbled bacon over the sausage. If using, spread the sautéed onion evenly over the bacon.
6. Add : Cheese & Pour Eggs: Sprinkle 1 1/2 cups of the shredded sharp cheddar cheese and all of the shredded Monterey Jack cheese over the meat layers. Pour the whisked egg mixture evenly over everything in the dish.
7. Top with : Remaining Cheese & Meat: Sprinkle the remaining 1 1/2 cups of shredded sharp cheddar cheese and the remaining crumbled bacon over the top of the casserole.

8. **Bake:** Bake for 35-45 minutes, or until the eggs are set in the center and the cheese is melted, bubbly, and golden brown on top. A knife inserted into the center should come out clean.
9. **Rest & : Serve:** Remove the casserole from the oven and let it rest for 5-10 minutes before slicing and serving. This allows the eggs to set and makes for cleaner portions. Garnish with sliced green onions or fresh chives if desired.

SWAPS & NOTES

Sausage: Use your favorite breakfast sausage (mild or hot). You can also use a mix of sausage and additional bacon, or substitute with ground turkey sausage for a leaner option.

Bacon: Cook bacon until extra crispy so it crumbles well and adds texture.

You can use pre-cooked bacon bits for convenience, but freshly cooked offers superior flavor.

TIPS FOR SUCCESS

Drain Grease: Thoroughly drain excess grease from both the sausage and bacon to prevent a greasy casserole.

Don't Overbake Eggs: Overcooked eggs can become rubbery.

Shred Your Own Cheese: For the best melt and creamiest results, shred cheese from blocks.

Pre-shredded cheese often has anti-caking agents that can make it grainy.

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

Original recipe: <https://chefmaniac.com/crack-breakfast-casserole-the-ultimate-morning-delight/>