

## Sausage, Egg & Cream Cheese Hashbrown Casserole: Ultimate Breakfast Bake

Sausage, Egg and Cream Cheese Hashbrown Casserole



**OVEN**  
**350°F**

**TIME**  
**45-50 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb breakfast sausage (pork or turkey)
- 1 (30 oz) package frozen hashbrowns (shredded or diced)
- 8 oz cream cheese, softened
- 6 eggs, large
- 1/2 cup milk (whole or 2%)
- 1 cup shredded cheddar cheese

Salt and pepper to taste

Swaps and Notes:

**Breakfast Sausage:** Use your favorite type of breakfast sausage. You can also use crumbled cooked bacon, diced ham, or a plant-based breakfast meat.

**Frozen Hashbrowns:** Shredded hashbrowns work beautifully for a cohesive casserole. Diced hashbrowns can also be used for more texture. Do not thaw them before adding to the mixture.

**Cream Cheese:** Ensure cream cheese is softened to room temperature for easy, lump-free mixing.

Full-fat cream cheese is recommended for richness.

**Eggs:** Large eggs are standard. For extra fluffiness, you can add a tiny pinch of baking powder (1/4 tsp) to the egg mixture.

**Milk:** Whole milk or 2% milk works best for richness.

**Shredded Cheddar Cheese:** Sharp or mild cheddar works great. Colby Jack, Monterey Jack, or a Mexican blend can also be used.

Seasoning: Adjust salt and pepper to taste, keeping in mind that breakfast sausage can vary in saltiness. A pinch of garlic powder or onion powder can also be added.

Optional Add-ins: Diced bell peppers, chopped spinach (sautéed and squeezed dry), or green onions could be added for extra flavor and nutrition.

## DIRECTIONS

1. Let's get this delicious and easy : Sausage, Egg and Cream Cheese Hashbrown Casserole baking!
2. Preheat : Oven & Grease Dish: Preheat your oven to 350°F (175°C). Generously grease a 9x13 inch baking dish with cooking spray or butter. This will help prevent sticking and make cleanup easier.
3. Cook : Sausage: In a large skillet over medium heat, add the 1 lb of breakfast sausage. Cook, breaking it into crumbles with a spoon, until it's browned and fully cooked through. Drain any excess grease from the skillet.
4. Combine : All Ingredients: In a large mixing bowl, combine the cooked and drained sausage, the entire 30 oz package of frozen hashbrowns (do not thaw!), the 8 oz of softened cream cheese, the 6 large eggs, 1/2 cup milk, 1 cup shredded cheddar cheese, and salt and pepper to taste. Use a large spoon or your hands to mix everything until well combined. Ensure the cream cheese is broken up and distributed throughout.
5. Pour into : Dish: Pour the entire mixture into your prepared 9x13 inch baking dish. Spread it evenly with a spatula to create a uniform layer.
6. Bake: Place the baking dish into the preheated oven. Bake for 45-50 minutes, or until the casserole is set in the center (it shouldn't be jiggly), and the top is beautifully golden brown. A knife inserted into the center should come out mostly clean.

## SWAPS & NOTES

Breakfast Sausage: Use your favorite type of breakfast sausage.

You can also use crumbled cooked bacon, diced ham, or a plant-based breakfast meat.

Frozen Hashbrowns: Shredded hashbrowns work beautifully for a cohesive casserole.

Diced hashbrowns can also be used for more texture.

### TIPS FOR SUCCESS

**Don't Thaw Hashbrowns:** Adding frozen hashbrowns directly helps with the final texture of the casserole.

**Softened Cream Cheese:** This is crucial for a smooth, well-incorporated creamy element.

If it's too cold, you'll end up with lumps.

**Drain Sausage Well:** Removing excess grease from the sausage prevents the casserole from becoming oily.

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

Original recipe: <https://chefmaniac.com/sausage-egg-cream-cheese-hashbrown-casserole-ultimate-breakfast-bake/>