

Crispy Hashbrown & Sausage Bites: Easy Breakfast or Snack

Crispy Hashbrown and Sausage Bites



OVEN
400°F

TIME
20 to 25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

8 ounces softened cream cheese (full-fat recommended)

4 cups frozen shredded hash browns (thawed)

1 pound ground breakfast sausage (cooked and drained)

1 ½ cups Bisquick (or other complete biscuit/pancake mix)

1 ½ cups shredded cheddar cheese (sharp or mild)

Swaps and Notes:

Cream Cheese: Ensure cream cheese is softened to room temperature for easy, lump-free mixing. Full-fat cream cheese provides the best richness.

Frozen Shredded Hash Browns: Make sure they are thawed before mixing. This is important for proper binding. Do not use diced hash browns unless you adjust liquid.

Ground Breakfast Sausage: Use your favorite type of breakfast sausage (pork or turkey). Ensure it's cooked and thoroughly drained of excess grease before adding to the mixture.

Bisquick: This is a key ingredient, acting as both flour and leavening. A generic complete biscuit or pancake mix can be used.

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

Optional Seasoning: A pinch of garlic powder, onion powder, or a dash of hot sauce (like Tabasco) can

be added to the mixture for extra flavor.

Optional Garnish: Chopped green onions or a sprinkle of paprika after baking.

DIRECTIONS

1. Let's get these delicious : Crispy Hashbrown and Sausage Bites baked!
2. Preheat : Oven & Prep Sheet: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper. This is crucial to prevent sticking and for easy cleanup.
3. Prepare the : Mixture: In a large mixing bowl, combine the cooked and thoroughly drained 1 pound of ground breakfast sausage, the 8 ounces of softened cream cheese, 1 ½ cups of shredded cheddar cheese, the 4 cups of thawed frozen shredded hash browns, and 1 ½ cups of Bisquick. Stir everything together well with a large spoon or your hands until all the ingredients are thoroughly combined and evenly distributed. Ensure the cream cheese is fully incorporated.
4. Form the : Bites: Using a small cookie scoop (about 1.5-inch diameter) or your hands, shape the mixture into 1 ½-inch balls. Place them evenly spaced (about 1.5-2 inches apart) on the prepared baking sheet. Avoid packing them too tightly as they will expand slightly.
5. Bake: Place the baking sheet in the preheated oven and bake for 20 to 25 minutes, or until the bites are beautifully golden brown on the outside and thoroughly cooked through. They should be firm to the touch.
6. Serve: Allow them to cool slightly on the baking sheet for a few minutes before serving. These crispy, savory bites are perfect for breakfast, brunch, or as a snack!

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TIPS FOR SUCCESS

Thaw Hash Browns: Ensure the hash browns are thawed before mixing.

This allows them to combine properly with the other ingredients.

Drain Sausage Well: Removing excess grease from the cooked sausage is important to prevent the bites from being greasy.

Softened Cream Cheese: This is crucial for a smooth, well-incorporated mixture.

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

Original recipe: <https://chefmaniac.com/crispy-hashbrown-sausage-bites-easy-breakfast-or-snack/>