

Sausage Hashbrown Casserole: A Hearty Breakfast Dish Everyone Will Love

The American Breakfast Casserole Tradition



OVEN
375°F

TIME
5-7 min

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INGREDIENTS

- 1 lb breakfast sausage, crumbled
- 1 medium yellow onion, chopped (optional)
- 1 (10.5 ounce) can condensed cream of mushroom soup (or cream of chicken)
- 1/2 cup milk (whole or 2%)
- 1 teaspoon salt (or to taste)
- 1/2 teaspoon black pepper
- 1 (30-32 ounce) package frozen shredded hash brown potatoes, thawed
- 2 cups shredded sharp cheddar cheese, divided
- 2 large eggs, lightly beaten
- Optional Garnish: Sliced green onions or fresh chives, cooked crumbled bacon

DIRECTIONS

1. Let's get this hearty breakfast casserole 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 : Sausage (and Onion if Using Fresh): In a large skillet, cook the breakfast sausage over medium-high heat, breaking it up with a spoon, until fully browned. If using fresh onion, add it to the skillet with the sausage during the last 5-7 minutes of cooking to soften. Drain any excess grease from the sausage (and onion).
4. Prepare : Creamy Mixture: In a large mixing bowl, whisk together the condensed cream of mushroom (or chicken) soup, milk, salt, and black pepper until well combined.
5. Combine : Casserole Ingredients: Add the thawed shredded hash brown potatoes, cooked sausage (and onion), 1 1/2 cups of the shredded sharp cheddar cheese, and the lightly beaten eggs to the bowl with the creamy mixture. Stir well to combine all ingredients evenly.
6. Assemble & : Bake: Pour the casserole mixture into your prepared 9x13 inch baking dish, spreading evenly. Sprinkle the remaining 1/2 cup of shredded sharp cheddar cheese over the top.
7. Bake: Bake for 45-60 minutes, or until the casserole is golden brown on top, the eggs are set in the center, and the hash browns are tender. A knife inserted into the center should come out clean.
8. Rest & : Serve: Remove the casserole from the oven and let it rest for 5-10 minutes before slicing and

serving. This allows it to set slightly and makes for cleaner portions. Garnish with sliced green onions, fresh chives, or extra crumbled bacon if desired.

SWAPS & NOTES

Breakfast Sausage: Use your favorite breakfast sausage (mild or hot).

You can also use ground turkey sausage for a leaner option.

Onion: Finely diced onion adds a subtle savory depth.

You can omit it if preferred, or sauté it with the sausage for a deeper flavor.

TIPS FOR SUCCESS

Thaw Hash Browns Completely: This is crucial!

Frozen hash browns will release too much water and can make your casserole watery and prevent even cooking.

Drain Sausage Grease: Always drain excess grease from the sausage after browning to prevent a greasy casserole.

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

