

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

Sausage, Egg and Cream Cheese Hashbrown Casserole: Your New Favorite Cozy Brunch Star!



OVEN
350°F

TIME
45-50 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb breakfast sausage (pork or turkey sausage)
- 1 (30 oz) package frozen hashbrowns (shredded or diced)
- 8 oz cream cheese, softened (full-fat for best creaminess)
- 6 large eggs
- $\frac{1}{2}$ cup milk (whole or 2% for best creaminess)
- 1 cup shredded cheddar cheese (freshly shredded for best melt)
- Salt and pepper to taste

Swaps and Notes:

Breakfast Sausage: Use your favorite type of breakfast sausage - mild, spicy, pork, or turkey. Ensure it's fully cooked and crumbled.

Hashbrowns: Shredded or diced frozen hashbrowns both work well. There's no need to thaw them first.

Cream Cheese: Softened full-fat cream cheese provides the best creamy, tangy base. Low-fat cream cheese can be used, but the texture might be slightly different.

Cheese: Freshly shredded cheddar cheese melts beautifully and provides the best flavor. A Colby-Jack or Mexican cheese blend would also be delicious.

Veggies (Optional): Sautéed diced onions, bell peppers, or spinach can be added to the sausage mixture for extra flavor and nutrition.

Seasoning: Adjust salt and pepper to your preference. Remember that sausage and cheese already contribute saltiness. A pinch of garlic powder or onion powder could also be added.

Instructions:

Preheat Oven & Prep Dish: Preheat your oven to 350°F (175°C). Lightly grease a 9x13 inch baking dish with nonstick cooking spray.

Cook Sausage: In a large skillet, cook the breakfast sausage over medium heat, breaking it up with a spoon, until it's browned and completely crumbled. Drain any excess grease from the skillet and transfer the cooked sausage to a large mixing bowl.

Combine All Ingredients: To the bowl with the cooked sausage, add the frozen hashbrowns, softened cream cheese, eggs, milk, shredded cheddar cheese, salt, and pepper.

Mix Well: Mix everything together thoroughly with a large spoon or spatula until all the ingredients are well combined and the cream cheese is mostly incorporated. Ensure the hashbrowns are evenly distributed.

Pour & Spread: Pour the entire mixture into your prepared 9x13 inch baking dish and spread it out evenly across the bottom.

Bake: Bake for 45-50 minutes, or until the casserole is set (no longer jiggly in the center) and beautifully golden brown on top. The cheese should be bubbly.

Cool & Serve: Let the casserole cool for a few minutes before serving. This allows it to set a bit more and makes it easier to slice. Enjoy while warm!

Tips for Success:

Drain Sausage Well: This prevents your casserole from being greasy.

Softened Cream Cheese: This is crucial for easy mixing and a smooth, creamy base.

Don't Thaw Hashbrowns: Use hashbrowns directly from the freezer.

Freshly Shredded Cheese: Always use freshly shredded cheese for the best melt and flavor compared to pre-shredded.

Cover if Browning Too Fast: If the top is browning too quickly before the casserole is set, you can loosely tent the dish with foil for the remainder of the baking time.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a quick egg dish perfect for busy mornings, check out my [This 3-Ingredient Egg Wrap Is Taking Over Busy](#).

If you're a fan of a unique breakfast twist, my The Viral Cottage Cheese Pancake Everyone's is a must-try.

And for an incredibly cheesy and easy-to-make casual meal that's great any time of day, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!

For a hearty skillet meal with sausage, my This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a fantastic choice.

DIRECTIONS

1. Making this : Sausage, Egg and Cream Cheese Hashbrown Casserole is incredibly simple - just cook the sausage, mix, and bake!
2. Preheat : Oven & Prep Dish: Preheat your oven to 350°F (175°C). Lightly grease a 9x13 inch baking dish with nonstick cooking spray.
3. Cook : Sausage: In a large skillet, cook the breakfast sausage over medium heat, breaking it up with a spoon, until it's browned and completely crumbled. Drain any excess grease from the skillet and transfer the cooked sausage to a large mixing bowl.
4. Combine : All Ingredients: To the bowl with the cooked sausage, add the frozen hashbrowns, softened cream cheese, eggs, milk, shredded cheddar cheese, salt, and pepper.
5. Mix : Well: Mix everything together thoroughly with a large spoon or spatula until all the ingredients are well combined and the cream cheese is mostly incorporated. Ensure the hashbrowns are evenly distributed.
6. Pour & : Spread: Pour the entire mixture into your prepared 9x13 inch baking dish and spread it out evenly across the bottom.
7. Bake: Bake for 45-50 minutes, or until the casserole is set (no longer jiggly in the center) and beautifully golden brown on top. The cheese should be bubbly.
8. Cool & : Serve: Let the casserole cool for a few minutes before serving. This allows it to set a bit more and makes it easier to slice. Enjoy while warm!
9. Tips for Success: Drain Sausage Well: This prevents

your casserole from being greasy.

10. **Softened : Cream Cheese:** This is crucial for easy mixing and a smooth, creamy base.
11. **Don't : Thaw Hashbrowns:** Use hashbrowns directly from the freezer.
12. **Freshly : Shredded Cheese:** Always use freshly shredded cheese for the best melt and flavor compared to pre-shredded.
13. **Cover if : Browning Too Fast:** If the top is browning too quickly before the casserole is set, you can loosely tent the dish with foil for the remainder of the baking time.
14. **Serving Suggestions and Pairings:** This Sausage, Egg and Cream Cheese Hashbrown Casserole is a complete and incredibly satisfying meal on its own! It's perfect for a weekend brunch, holiday breakfast, potluck, or a hearty breakfast-for-dinner. It pairs wonderfully with a side of fresh fruit salad or a refreshing glass of orange juice or coffee. For other fantastic hearty breakfast dishes, you might also enjoy my [This One-Pan Breakfast Bake Will Make You Skip](#) or my comforting [Tater Tot Breakfast Bowl with Sausage Gravy](#).
15. **Storage and Leftover Tips:** Leftover Sausage, Egg and Cream Cheese Hashbrown Casserole is delicious! Store it in an airtight container in the refrigerator for up to 3-4 days. To reheat, warm individual portions in the microwave until heated through, or cover loosely with foil and warm in a 300°F (150°C) oven until bubbly and hot. This casserole also freezes well for up to 2-3 months (bake first, then cool and freeze); thaw in the refrigerator overnight before reheating.
16. **More Recipes You Will Love:** If you loved the cheesy goodness and comforting nature of this casserole, here are a few more fantastic savory recipes that I think you'll absolutely love:
17. For a quick egg dish perfect for busy mornings, check out my [This 3-Ingredient Egg Wrap Is Taking Over Busy](#).
18. If you're a fan of a unique breakfast twist, my [The Viral Cottage Cheese Pancake Everyone's is a must-try](#).
19. And for an incredibly cheesy and easy-to-make casual meal that's great any time of day, my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) are always a hit!
20. For a hearty skillet meal with sausage, my : [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a fantastic choice.
21. **Final Thoughts:** This Sausage, Egg and Cream Cheese Hashbrown Casserole is a true gem - incredibly satisfying, packed with flavor, and delivers on that cozy comfort we all crave. It's perfect for feeding your family and guaranteed to bring smiles to the breakfast (or dinner!) table. Give it a mix and bake, and enjoy the delicious simplicity!
22. What's your go-to breakfast casserole recipe for feeding a crowd? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

Breakfast Sausage: Use your favorite type of breakfast sausage - mild, spicy, pork, or turkey.

Ensure it's fully cooked and crumbled.

Hashbrowns: Shredded or diced frozen hashbrowns both work well.

Cream Cheese: Softened full-fat cream cheese provides the best creamy, tangy base.

TIPS FOR SUCCESS

Drain Sausage Well: This prevents your casserole from being greasy.

Softened Cream Cheese: This is crucial for easy mixing and a smooth, creamy base.

Don't Thaw Hashbrowns: Use hashbrowns directly from the freezer.

Freshly Shredded Cheese: Always use freshly shredded cheese for the best melt and flavor compared to pre-shredded.

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

Original recipe: <https://chefmaniac.com/sausage-egg-cream-cheese-hashbrown-casserole-ultimate-breakfast-bake-2/>