

## Sausage Hashbrown Casserole: A Hearty Breakfast Dish Everyone Will Love

It's warm, savory, and incredibly satisfying. Every bite feels like a cozy hug.



**OVEN**  
**375°F**

**TIME**  
**45-55 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb breakfast sausage (pork, turkey, or plant-based)
- 1 bag (30-32 oz) frozen shredded hashbrowns, thawed
- 1 can (10.5 oz) condensed cream of mushroom soup (or cream of chicken)
- 1/2 cup milk (any kind)
- 2 cups shredded cheddar cheese, divided
- 1/2 cup diced onion (optional, but recommended for flavor)
- 1/2 tsp garlic powder
- Salt and pepper to taste
- Cooking spray or butter, for greasing the dish

### DIRECTIONS

- 1.** Preheat : Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch casserole dish with cooking spray or butter.
- 2.** Cook the : Sausage: In a large skillet, cook the breakfast sausage over medium heat, breaking it up with a spoon, until it's fully browned and cooked through. Drain any excess grease thoroughly.
- 3.** Combine : Ingredients: In a large mixing bowl, combine the thawed shredded hashbrowns, the cooked and drained sausage, diced onion (if using), cream of mushroom soup, milk, garlic powder, salt, and pepper. Stir everything together until all ingredients are well combined.
- 4.** Add : Cheese (Most of It!): Stir 1 1/2 cups of shredded cheddar cheese into the hashbrown mixture. This ensures cheesy goodness throughout the casserole.
- 5.** Assemble the : Casserole: Transfer the entire mixture evenly into your prepared casserole dish, spreading it out into a single layer.
- 6.** Top with : Remaining Cheese: Sprinkle the remaining 1/2 cup of shredded cheddar cheese evenly over the top of the casserole. This will create a bubbly, golden crust.
- 7.** Bake: Place the casserole in the preheated oven. Bake for 45-55 minutes, or until the casserole is golden brown on top, bubbly around the edges, and the hashbrowns are tender. If the top starts to brown too quickly, you can loosely cover it with foil.
- 8.** Rest & : Serve: Remove the casserole from the oven and let it rest for 5-10 minutes before serving. This helps the casserole set and makes for easier serving.

Serve warm and enjoy!

### SWAPS & NOTES

**Sausage:** Use mild, hot, or sage-flavored breakfast sausage based on your preference.

You can also use crumbled cooked bacon or diced ham for different variations.

**Hashbrowns:** Shredded hashbrowns work best for even cooking and texture.

Make sure they are fully thawed and squeeze out any excess moisture if they seem watery.

### TIPS FOR SUCCESS

**Thaw Hashbrowns:** Don't skip thawing the hashbrowns; otherwise, they'll release too much water during baking and make your casserole soggy.

Squeeze out any excess moisture if they feel wet.

**Drain Sausage Well:** Just like the hashbrowns, excess grease from the sausage can make the casserole greasy.

Don't Overmix: Mix the ingredients just enough to combine everything evenly to avoid making the hashbrowns gummy.

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

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