

## Easy Crack Breakfast Casserole with Ranch & Bacon (The Best Way to Start Your Day!)

The Ultimate Crack Breakfast Casserole: Cheesy, Meaty, and Crowd-Pleasing



**TIME**  
**45 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

? Swaps and Notes:

**Meat:** Don't have sausage or bacon? You can swap in cooked ground turkey, ham, or even shredded chicken. For a vegetarian option, omit the meat and add sautéed veggies like mushrooms, bell peppers, and onions.

**Cheese:** Pepper Jack, Colby Jack, or a Mexican blend can replace cheddar for a slightly different flavor profile.

**Dairy:** You can use half-and-half or heavy cream instead of milk for an extra-rich custard base.

**Spice:** Add a dash of hot sauce (like Cholula or Tabasco) to the egg mixture, or toss in some canned, diced green chiles for a mild kick.

### DIRECTIONS

1. This recipe comes together quickly, especially if your meats are already pre-cooked!
2. **Prep the : Pan and Oven:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.
3. **Layer the : Base:** Spread the frozen hash browns evenly across the bottom of the prepared baking dish. Don't worry about thawing them first.
4. **Add the : Meats and Cheese:** Layer the cooked and crumbled sausage and bacon over the hash browns. Sprinkle 1 1/2 cups of the shredded cheddar cheese on top of the meat layer.
5. **Make the : Custard:** In a large bowl, whisk together the eggs, milk, and the entire packet of ranch dressing mix until everything is thoroughly combined and the mix is dissolved.
6. **Pour and : Finish:** Pour the egg and milk mixture evenly over the casserole layers, making sure the liquid is distributed across the pan and seeps down into the hash browns. Top with the remaining 1/2 cup of shredded cheddar cheese.
7. **Bake:** Bake the casserole, uncovered, for 40-45 minutes. The casserole is done when the center is set (not jiggly), and the cheese is melted and bubbly golden brown.
8. **Rest and : Serve:** Remove the casserole from the oven and let it cool slightly for about 5-10 minutes before slicing and serving. This resting period allows the casserole to set up better, making clean slices easier.

## SWAPS & NOTES

Breakfast Sausage 1 lb Cooked and crumbled.

Use mild or hot, depending on your preference.

Bacon 1 cup Cooked and crumbled (about 8-10 slices).

Shredded Cheddar Cheese 2 cups Sharp cheddar works best for a punch of flavor.

### TIPS FOR SUCCESS

**Pre-Cook the Meat:** Make sure your sausage and bacon are fully cooked and drained of excess grease before adding them to the casserole.

This prevents the casserole from becoming oily.

**Overnight Prep:** To save morning time, assemble the entire casserole (steps 1-5) in the baking dish, cover it tightly with foil, and refrigerate overnight.

Add 10-15 minutes to the baking time to compensate for the chilled dish.

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

Original recipe: <https://chefmaniac.com/easy-crack-breakfast-casserole-with-ranch-bacon-the-best-way-to-start-your-day/>