

Easy Overnight Breakfast Casserole: Sausage, Egg, and Cream Cheese Hashbrown Bake

The Ultimate Sausage, Egg & Cream Cheese Hashbrown Casserole



OVEN
350°F

TIME
5 min

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INGREDIENTS

1 (30 oz) bag frozen shredded hashbrowns: Make sure these are thawed for the best texture.

1 lb breakfast sausage: I prefer a sage-infused pork sausage, but turkey sausage works beautifully too.

1 small onion: Finely diced to melt into the meat.

8 oz cream cheese: The secret weapon. Cut this into small cubes while cold.

8 large eggs: The binder that holds our masterpiece together.

1 cup milk: Whole milk provides the best richness, but 2% is a solid swap.

2 cups shredded cheddar cheese: Because you can never have too much cheese.

Seasonings: 1/2 tsp garlic powder, 1/2 tsp paprika, 1 tsp salt, and 1/2 tsp black pepper.

Optional Garnish: Sliced green onions or fresh parsley for a pop of color.

DIRECTIONS

1. **Brown the : Savory Base:** In a large skillet over medium heat, cook your sausage and diced onion. Break the meat apart with a wooden spoon until browned and no longer pink. Drain the excess grease-this is crucial to prevent a soggy casserole!
2. **Incorporate the : Creaminess:** While the sausage is still warm, stir in your cubed cream cheese. You don't want it to melt completely into a sauce; you want little "pockets" of cream cheese that will soften beautifully in the oven.
3. **Layer the : Dish:** Grease a 9x13-inch baking dish. Spread your thawed hashbrowns in an even layer at the bottom. Top the potatoes with the sausage and cream cheese mixture, then finish with a generous blanket of shredded cheddar.
4. **Prepare the : Egg Custard:** In a medium bowl, whisk together the 8 eggs, milk, garlic powder, paprika, salt, and pepper. Ensure the yolks are fully broken and the spices are well-distributed.
5. **Assemble and : Bake:** Pour the egg mixture evenly over the casserole. Cover the dish tightly with foil. Bake at 350°F (175°C) for 35 minutes.
6. **The : Final Crisp:** Remove the foil and bake for another 10-15 minutes. You're looking for the eggs to be set (no jiggle in the middle) and the cheese to be bubbly and golden brown.
7. **Rest and : Serve:** Let the casserole sit for 5 minutes before slicing. This allows the layers to firm up, making it much easier to serve clean squares.

SWAPS & NOTES

The Potatoes: If you can't find shredded hashbrowns, cubed potatoes (O'Brien style) work just as well, though they may require an extra 5 minutes of bake time.

The Protein: For a spicy kick, swap the breakfast sausage for spicy Italian sausage or chorizo.

If you're looking for more dinner-style casseroles with protein, check out this Mexican chicken and rice casserole.

The Cheese: While cheddar is classic, Gruyère or Pepper Jack adds a sophisticated or spicy twist respectively.

TIPS FOR SUCCESS

Thaw Those Spuds: If you use frozen hashbrowns without thawing, they release too much moisture during baking, which can dilute the flavor and mess with the egg texture.

Don't Over-mix: When adding the cream cheese to the sausage, just a quick fold is enough.

Those hidden gems of cream cheese are the best part of the dish.

Prep Ahead: You can assemble this entire dish the night before!

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

Original recipe: <https://chefmaniac.com/easy-overnight-breakfast-casserole-sausage-egg-and-cream-cheese-hashbrown-bake/>