

## Easy Sausage Egg Cream Cheese Hashbrown Casserole for Breakfast or Brunch

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**OVEN**  
**375°F**

**TIME**  
**35 to 45 min**

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#### INGREDIENTS

- 1 pound breakfast sausage
- 1 package frozen hashbrowns, thawed
- 8 large eggs
- 4 ounces cream cheese, softened
- 1 1/2 cups shredded cheddar cheese
- 1/2 cup milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Butter or nonstick spray, for greasing the baking dish
- Chopped green onions, optional for garnish

#### DIRECTIONS

1. Preheat the oven. Set your oven to 375°F and grease a 9x13-inch baking dish.
2. Cook the sausage. In a skillet over medium heat, cook the breakfast sausage until browned and fully cooked. Drain any extra grease and set aside.
3. Prepare the egg mixture. In a large mixing bowl, whisk together the eggs, milk, garlic powder, onion powder, salt, and black pepper.
4. Layer the hashbrowns. Spread the thawed hashbrowns evenly into the prepared baking dish.
5. Add the sausage and cream cheese. Scatter the cooked sausage over the hashbrowns, then add small dollops of softened cream cheese across the dish.
6. Pour in the eggs. Slowly pour the egg mixture over the casserole so it spreads evenly.
7. Top with cheese. Sprinkle the shredded cheddar over the top.
8. Bake until set. Bake for 35 to 45 minutes, or until the eggs are fully set and the top is golden and bubbly.
9. Rest and serve. Let the casserole sit for 5 to 10 minutes before slicing. Garnish with green onions if desired and serve warm.

#### SWAPS & NOTES

Breakfast sausage is the classic choice here, but spicy sausage works well if you want more kick.

Turkey sausage can also be used for a lighter version.

Just make sure whatever sausage you use is fully cooked and drained before adding it to the casserole.

Cream cheese is what gives this dish its signature creamy

richness.

## TIPS FOR SUCCESS

Thawing the hashbrowns before assembling the casserole makes a real difference.

It helps the dish cook more evenly and keeps it from becoming watery.

Distribute the cream cheese in small pieces rather than one big layer.

That way, you get pockets of creaminess throughout the casserole instead of all the richness settling in one spot.

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

Original recipe: <https://chefmaniac.com/easy-sausage-egg-cream-cheese-hashbrown-casserole-for-breakfast-or-brunch/>