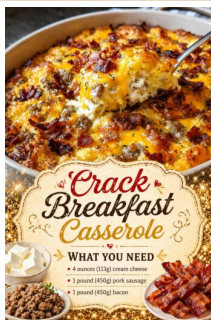


Crack Breakfast Casserole That's Cheesy, Hearty, and Perfect for Feeding a Crowd

Here is the ingredient list from the source recipe:



OVEN
350°F

TIME
75 min

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INGREDIENTS

- 1 pound pork sausage
- 1 pound bacon, chopped
- 4 ounces cream cheese, softened
- 1/2 cup sour cream
- 1 cup whole milk
- 8 large eggs
- 2 cups shredded cheddar cheese, divided
- 1 (30-ounce) bag frozen shredded hash browns, thawed and drained
- 1 (1-ounce) packet dry ranch seasoning mix
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

DIRECTIONS

1. In a large skillet over medium-high heat, cook the sausage and chopped bacon until browned and fully cooked. Drain the excess fat and set the meat aside.
2. In a large bowl, blend the softened cream cheese and sour cream until smooth.
3. Add the milk, eggs, ranch seasoning, onion powder, garlic powder, salt, and black pepper, then mix until well combined.
4. Stir in the cooked sausage and bacon, the thawed hash browns, and 1 cup of the shredded cheddar cheese.
5. Preheat the oven to 350°F and lightly grease a 9x13-inch baking dish.
6. Pour the mixture into the dish and spread it evenly.
7. Top with the remaining 1 cup of cheddar cheese.
8. Cover with foil and bake for 50 to 60 minutes.
9. Remove the foil and bake another 8 to 10 minutes, until the cheese is bubbly and golden.
10. Let the casserole rest for a few minutes before slicing and serving.

SWAPS & NOTES

that it can be prepared the night before and baked later, which makes it even more practical.

Why I Love This Recipe I love this recipe because it is built from ingredients that already know how to win people over.

Sausage brings savory depth, bacon adds smoky crunch, hash browns make it filling, and cheddar gives it that golden, melty finish.

What pushes it into "make this again" territory is the creamy base: softened cream cheese, sour cream, milk, and eggs all mixed together with ranch seasoning, onion powder, and garlic powder.

TIPS FOR SUCCESS

The source's make-ahead note is probably the biggest time-saver here: assemble the casserole the night before, refrigerate it, and bake it in the morning.

That is especially helpful for holidays or when you have guests.

Drain the cooked meat well so the casserole does not end up greasy.

Use room-temperature cream cheese for smoother mixing.

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

Original recipe: <https://chefmaniac.com/crack-breakfast-casserole-thats-cheesy-hearty-and-perfect-for-feeding-a-crowd/>