

Crunchy Hashbrown Sausage Bites: The Crispy Make-Ahead Breakfast Everyone Loves

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OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound breakfast sausage
- 1 bag (20 ounces) frozen shredded hashbrowns, thawed
- 1 cup shredded cheddar cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup chopped green onions
- 2 large eggs
- 1/2 cup sour cream
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup crushed cornflakes, for coating
- Cooking spray or oil, for greasing

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 400°F. Grease a mini muffin tin well with cooking spray or oil, or line it with mini muffin liners.
- 2.** Cook the sausage: In a large skillet over medium heat, cook the breakfast sausage until browned and fully cooked, breaking it into small crumbles as it cooks. Drain any excess grease and let it cool slightly.
- 3.** Mix the base ingredients: In a large mixing bowl, combine the thawed hashbrowns, cooked sausage, shredded cheddar cheese, grated Parmesan cheese, and chopped green onions. Stir until everything is evenly distributed.
- 4.** Prepare the wet mixture: In a separate bowl, whisk together the eggs, sour cream, garlic powder, onion powder, salt, and black pepper until smooth.
- 5.** Combine everything: Pour the wet ingredients into the hashbrown mixture and stir until all the ingredients are evenly coated and the mixture holds together.
- 6.** Form the bites: Using a tablespoon or small cookie scoop, shape the mixture into small balls. Roll each ball in the crushed cornflakes until fully coated for that signature crunchy finish.
- 7.** Add to the muffin tin: Place each coated bite into the prepared mini muffin tin, pressing them in gently so they keep their shape while baking.
- 8.** Bake until golden: Bake for 25 minutes, or until the bites are golden brown and crispy on the outside.
- 9.** Cool and serve: Let the bites cool in the muffin tin for a few minutes before removing them. Serve warm with your favorite dipping sauce if desired.

SWAPS & NOTES

This recipe is easy to adapt depending on what you have on hand.

Sausage: Regular breakfast sausage works great, but hot sausage can add a little kick.

Hashbrowns: Be sure they're thawed before mixing so the texture stays even and the bites hold together better.

Cheese: Sharp cheddar adds the boldest flavor, while mild cheddar keeps things classic and family-friendly.

TIPS FOR SUCCESS

A few simple tricks will help these turn out extra crispy and flavorful: Squeeze out excess moisture from the thawed hashbrowns if needed so the bites don't get soggy.

Let the sausage cool slightly before mixing so it doesn't scramble the eggs.

Crush the cornflakes finely enough to coat well, but not so much that they turn to powder.

Use a cookie scoop for evenly sized bites that bake at the same rate.

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

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