

Maple Sausage Hash Brown Breakfast Squares

Maple pork sausage, shredded potatoes, eggs, and cheddar baked into savory breakfast squares.



PREP
15 minutes

COOK
45 minutes

TOTAL
1 hour 10 minutes

SERVES
12 squares

INGREDIENTS

1 pound raw bulk maple pork breakfast sausage
4 cups plain shredded frozen hash browns, thawed and dried
1 cup shredded cheddar cheese, divided
6 large eggs
1/2 cup milk
Up to 1/2 teaspoon salt, to taste
1/4 teaspoon black pepper
1/4 cup chopped green onions, optional
Butter or cooking spray, for the dish

DIRECTIONS

1. Heat oven to 400 degrees F. Grease a 9x13-inch dish. Squeeze thawed hash browns dry and separate clumps.
2. Cook pork sausage in crumbles 8 to 10 minutes, to 160 degrees F. Drain excess fat; cool briefly.
3. Mix potatoes, sausage, and half the cheese. Spread evenly in dish without packing down.
4. Whisk eggs, milk, salt, and pepper. Pour evenly over filling. Add remaining cheese and optional green onions.
5. Bake 30 to 35 minutes, longer if needed, until set and 165 degrees F in center. Tent if browning too fast. Rest 10 minutes; cut into 12 squares.

SWAPS & NOTES

Timing excludes thawing and includes a 10-minute rest. Use plain shredded potatoes, not frozen patties. Reduce salt for seasoned ingredients.

Make ahead: Chill cooked sausage separately; thaw and dry potatoes. Assemble next morning. Cold ingredients may need longer baking.

Refrigerate within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days; reheat centers to 165 degrees F.

Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated. For poultry sausage, cook it to 165 degrees F.

TIPS FOR SUCCESS

Dry potatoes well, drain sausage fat, and rest the bake before slicing.

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

Original recipe: <https://chefmaniac.com/maple-sausage-hash-brown-breakfast-squares/>