

# Recipes from Chef Ian

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## Loaded Hash Brown Casserole

Servings: 6-8

### Ingredients

- 1 package frozen hash browns (2 lbs.)
- 1 lb. raw breakfast sausage (I love Tennessee Pride Sage Sausage)
- 1 cup diced onion
- 1 cup diced green bell pepper
- 1 cup sliced mushrooms
- ½ teaspoon onion powder
- ⅛ teaspoon garlic powder
- 8 eggs
- ½ cup milk
- 12 oz. shredded cheddar cheese

*Please see next card for preparation instructions.*



### Preparation

1. Grease a 2-quart casserole dish and spread with an even layer of hash browns. Set aside.
2. Brown the sausage in a large skillet, crumbling the meat as it cooks with a spatula or fork. Cook thoroughly.
3. Drain the excess grease from the pan and return to heat.
4. Add the onions, peppers, mushrooms and spices to the pan and cook until they are tender. Set aside to cool.
5. In a bowl, whisk eggs and milk until well combined. Add ½ teaspoon salt and ¼ teaspoon pepper. Pour the egg mixture over the hash browns.
6. Spread half the cheddar cheese over the egg and hash brown mix. Cover with the sausage mixture then top with the remaining cheese.
7. Cover with foil and refrigerate overnight for up to 24 hours.
8. The next morning, bake in a pre-heated 350° oven for 1 hour. Remove foil and bake for 10 more minutes to brown cheese. The casserole will be fully cooked when the egg mixture has set and it has reached an internal temperature of 165°. Remove from oven and let stand for 10 minutes before serving.