# Quick
# Breakfast Casserole

## Ingredients

9 Eggs
1 Pound Pork Sausage
1/2 Yellow Onion - Diced
1 Garlic Clove- Crushed
1 28oz Bag Frozen Hashbrowns with Onions and Peppers- Thawed
Shredded Cheddar Cheese (Or any shredded cheese you prefer)
1 1/2 Cups Almond Milk, Whole Milk, or Heavy Cream
1/4 teaspoon Garlic Powder
2 teaspoons Sea Salt
1 teaspoon Black Pepper

## Instructions

Preheat Oven to 350°
1 Hour Baking Time

Sautee onions and crushed garlic clove while browning the pork sausage, all together. Spray a 13x9 pan and layer in thawed hash browns with onions and peppers. Sprinkle hash browns with extra salt and pepper for added flavor. Add the pork sausage, onions, and crushed garlic to the top of the hash browns, evenly.

Mix in a large bowl, 9 eggs, milk, garlic powder, salt, and pepper. Pour evenly over the hash browns and sausage layers. Sprinkle cheese over top, however much you prefer. Or, you can leave the cheese out and make it dairy free.

Spray tin foil with cooking spray before covering the casserole dish. Place covered casserole dish in oven at 350° for 45 minutes. Remove foil and bake for another 15 minutes.

*Put the casserole dish on the bottom oven rack to prevent the cheese from getting too crispy.
*Feel free to add more vegetables to the casserole if you prefer. Zucchini and spinach work very well in this recipe.

# DMD

Bon Appetite! Enjoy your casserole and those you are sharing it with!