

Treasure Barrel

Easy Hash Brown Egg Casserole Recipe for Morning Comfort

15 min Prep time	**50 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Casserole Ingredients

- [ ] 1 lb beef breakfast sausage
- [ ] 1 (30 oz) bag frozen shredded hash brown potatoes
- [ ] 2 cups shredded sharp cheddar cheese
- [ ] 1/2 cup chopped green onions (optional, for garnish)

Egg Mixture

- [ ] 10 large eggs
- [ ] 1 cup whole milk
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1/2 tsp garlic powder

Instructions

1. Let's begin by creating a warm, inviting kitchen. First, preheat your oven to 375°F (190°C). Find your favorite 9x13 inch baking dish and lightly grease it with butter or cooking spray; this little step ensures nothing sticks later. In a large skillet, cook the beef sausage over medium-high heat. Use a wooden spoon to gently break it into small, lovely crumbles as it cooks. You'll know it's ready when it's browned all the way through, about 8-10 minutes. Then, carefully drain off any excess grease.

2. Now for the foundation. Take your bag of frozen hash browns—no need to thaw them, isn't that nice?—and press them evenly into the bottom of your prepared baking dish. I like to use my hands to create a compact layer. It feels so satisfying. Sprinkle the beautifully browned sausage crumbles over the hash browns, creating an even, savory layer. Then, scatter one and a half cups of the shredded cheddar cheese over the sausage. Save that last half cup for later!

3. In a large mixing bowl, it's time to create the heart of the casserole. Crack all ten eggs into the bowl. Pour in the milk, and then sprinkle in the salt, pepper, and garlic powder. Now, whisk it all together. I love this part—the gentle rhythm of the whisk. Keep going until the mixture is well-combined and a pale, uniform yellow. You want it to be just a little frothy on top. This ensures a light, fluffy texture in the finished dish.

4. Gently and evenly pour your beautiful egg mixture over the layers in the baking dish. Tilt the dish slightly to make sure the eggs seep down into all the little spaces between the sausage and hash browns. Now, sprinkle that remaining half cup of cheese over the very top. This is what will create that irresistible golden-brown crust. Place the dish in your preheated oven and bake for 45 to 55 minutes. You're looking for the center to be set and the top to be golden and bubbly. Let it rest for 10 minutes before cutting into glorious squares and serving.

Nutrition per serving

450 kcal	25 g	15 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Resist the urge to thaw the hash browns. Using them frozen is key to preventing a soggy bottom layer and ensuring the potatoes get nice and crispy at the edges.
- For the creamiest, most custardy texture, let your eggs and milk sit on the counter for about 20-30 minutes before mixing. Room temperature ingredients incorporate better and lead to a more evenly baked casserole.
- After baking, please let the casserole rest on a wire rack for at least 10 minutes. This is so important! It allows the eggs to finish setting up, making it so much easier to slice and serve neat, perfect portions.