

Treasure Barrel

Overnight Breakfast Casserole – Easy Morning Comfort

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb frozen shredded hash brown potatoes, thawed
- [ ] 8 large eggs
- [ ] 1 cup whole milk
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1/2 cup diced onion
- [ ] 1/2 cup diced red bell pepper
- [ ] 8 oz turkey sausage, crumbled
- [ ] 2 tbsp olive oil
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 2 tbsp fresh chives, chopped

Optional Toppings

- [ ] Extra grated cheese
- [ ] Hot sauce drizzle

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease a 9-x-13-inch baking dish.
2. In a skillet, heat olive oil over medium heat, add the crumbled turkey sausage, onion, and bell pepper; sauté until fragrant and lightly browned, about 5 minutes.
3. Spread the thawed hash brown potatoes evenly across the prepared dish, then scatter the cooked sausage mixture over the top.
4. In a bowl, whisk together eggs, milk, salt, and pepper. Pour the egg mixture gently over the layered ingredients, ensuring even coverage.
5. Sprinkle shredded cheddar cheese across the surface, then cover the dish loosely with foil and refrigerate overnight.
6. In the morning, remove the foil and bake for 30-35 minutes, or until the center is set and the cheese is golden brown.
7. Garnish with fresh chives and optional toppings before serving.

Nutrition per serving

420 kcal	24 g	20 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the casserole to rest for 5 minutes after baking; this helps it set and makes slicing easier.
- If you prefer a crispier top, broil for 2-3 minutes at the end, watching closely.
- Feel free to add a pinch of smoked paprika for a subtle depth.