

WHAT'S 4 DINNER?

#RECIPESTHATDISH



ANTHONY'S HASH BROWN BREAKFAST BAKE

This casserole reminds me of a classic Southern recipe you'd find in an old Junior League cookbook, and is very much something that our neighbors would bring over as a Christmas surprise. Leaning on frozen shredded hash browns, instead of bread... the key to success is making sure you really let the casserole "rest" before slicing into it. If you want to gild the lily, it would be great with a side of warm biscuits, waffles, or toast.

Serves 6-8

INGREDIENTS:

- 1 pound bulk hot pork breakfast sausage
- 1 yellow onion, diced
- 1 red bell pepper, diced
- 3 cloves garlic, minced
- 1 (4 oz) can diced green chiles, drained
- 10 eggs
- 1 cup half-n-half or whole milk
- 2 teaspoons Dijon mustard
- 1/4 teaspoon ground pepper
- 1 (30 oz) bag frozen shredded hash brown potatoes, thawed
- 1 1/2 cups shredded cheese of your choice
- 1/4 cup sliced scallions or chives for garnish
- Kosher salt & Black Pepper

METHOD:

1. In a large skillet over medium-high heat, add 1 tbsp olive oil and cook sausage until no longer pink, 5-8 minutes. Remove cooked sausage from the pan with a slotted spoon, and drain off all but two tablespoons of fat from the pan (alternatively, if there's not *enough* fat, add olive oil to equal about 2 tbsp. of total fat in the pan).
2. Add diced onion and red bell pepper to pan and sauté until the onions become translucent and begin to brown at the edges. This is also the time to scrape the bottom of the pan with a wooden spoon and lift off any fond from browning the sausage. Add minced garlic and cook for an additional minute. Add drained green chiles, return sausage to the pan, and season with the mixture with kosher salt and black pepper, to taste. Let the entire mixture cool to room temperature before assembling the casserole.

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3. Spray 13x9-inch (3-quart) baking dish with cooking spray. Squeeze thawed hash browns to ensure most liquid has been expelled. Scatter hash browns evenly on bottom of casserole dish. Mix 1 cup of shredded cheese with the cooled sausage-and-vegetable mixture, and spread evenly over hash browns.
4. In a large bowl, combine eggs, half-n-half/milk, Dijon mustard, and a 1/4 teaspoon of black pepper with a whisk. Pour mixture over baking dish, cover with plastic wrap, and refrigerate for up to 24 hours.

When ready to bake: Heat oven to 350°F. Remove dish from refrigerator while oven preheats. Uncover casserole dish and top with remaining 1/2 cup cheese. Bake 55 - 65 minutes at 350°F or until center is just set. Cool for at least 15 minutes before serving to allow the eggs to fully set. Garnish with sliced scallions or chives, if desired.