



## Sausage & Egg Breakfast Bake

Not your traditional egg casserole and loaded with tons of flavor.

### Ingredients

- 2 potatoes, diced into 1/2 inch cubes
- 1/2 onion, diced
- 1/2 green pepper, diced
- 3 Tbsp olive oil or butter
- 1 clove minced garlic
- Potato roasting seasoning
- 1/2 lb Stoltzfus Meats loose sausage
- 1/2 cup shredded cheddar cheese
- 8 eggs
- 1/2 cup milk
- Salt & pepper to taste
- Everything but the Bagel seasoning (optional)



### Directions

1. Preheat oven to 375 degrees F and spray a 2-quart baking dish with cooking spray.
2. Heat 1 Tbsp oil or butter in a skillet over medium high heat. Cook the loose sausage, crumbling with a spoon, until browned and cook through. Season with salt and pepper to taste as it cooks. Remove from heat and set aside.
3. Add the remaining oil or butter to the skillet and add the diced potatoes and potato seasoning to the pan and sautee for approximately 15 minutes or until the potatoes are slightly tender. Add the onion, green pepper, and garlic to the potatoes and sautee for another 5 minutes.
4. Put potato, onion, and green pepper mixture into the bottom of the baking dish, followed by the cooked sausage. Sprinkle the cheese on top. Crack the eggs directly onto the dish, being careful to keep the yolks whole. Pour milk over the top and season with salt, pepper, and Everything but the Bagel seasoning.
5. Bake in preheated oven for 20-25 minutes or until the egg white are no longer clear. Cook to your desired doneness for the yolks.



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