

# Layered Breakfast Casserole

Bake In pre-heated oven to 375 degree F.

Use 16 oz. Corning ware Stoneware w/ lids (so you can make casserole the night before)

Layer according to how it is written

## Ingredients you need to buy:

- 2 packages Simply Potatoes
- (1/3 cup per casserole)
- 2 packages Jimmy Dean fully cooked Sausage Crumbles Original
- (1/3 cup per casserole)
- 2 packages finely shredded cheese (2 cups net wt. 8 oz.
- (1/3 cup per casserole)
- Sweet red pepper (leave raw) use 1 Tbsp + per casserole.
- 2 eggs Per casserole + 1/3 cup Milk per casseroles
- ( scramble eggs and milk together)

## Start by layering:

1/3 cup Potatoes, 1/3 cup sausage, 1/3 cup cheese, sweet pepper in each Casserole, then top with the mixture of eggs and milk... make the night before or that morning which ever works for you .

Bake uncovered , check at 45 min. see if eggs have set- insert a knife if it comes out clean for the most part the casseroles are ready (Do not over cook till dry)

Bake 375 degree F.

Cooking time 45 min

Makes 8-12

NOTE: You can also use vegetables like Broccoli or Spinach. You may use more or less if you do not like green or sweet peppers then don't put any inn. You can use any of your choice sausage or even bacon

\*\*These can be made the night before, also if you wish, that is why you need a dish with a lid.