



Sausage Sheet Pan Breakfast Recipe

directions

1. Preheat oven to 400°.
2. Drizzle sheet pan with olive oil. Add shredded hash browns and chopped onion to the pan. Drizzle with more olive oil and sprinkle vegetables with Southwest seasoning. Toss hash browns-onion mixture together and push to one half of the pan, spreading out and seasoning with salt and pepper.
3. Add uncooked sausage links to the other half of the pan and bake for 15 minutes. Remove pan from oven and place sausage links on paper towels to drain.
4. Crack eggs and add them to empty half of the sheet pan. Carefully return the pan to the oven and bake 8-10 minutes, or until eggs are cooked to your liking.
5. Remove sheet pan from the oven and add cooked sausage links to the top of the eggs. Sprinkle hash browns with shredded cheese and return the pan to the oven to cook for another 5 minutes.



3 - 4

servings

5 mins

prep time

30 mins

cook time

notes

Great time-saving breakfast or anytime meal. Easy clean-up.

to serve

Garnish sheet pan breakfast with fresh chopped parsley and more Southwest seasoning on the side. Serve on plates or bowls with hash browns on the bottom, topped with eggs and sausage.

ingredients

12oz. pkg Swaggerty's Farm® Sausage Links

Olive oil

1 pound frozen or refrigerated shredded hash browns

1/2 cup chopped onion

1 Tbsp Southwest seasoning

Salt and pepper

1 cup shredded jack and cheddar cheese

6 eggs

Fresh parsley, chopped

Pairs well with: Spinach, tomatoes

Special Kitchen Tools: N/A