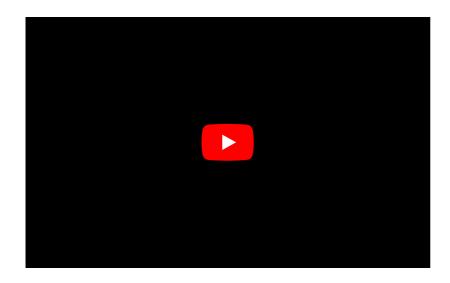


# Cheesy Sausage Cornbread Pie

### directions

- 1. Preheat oven to 350. Spray a deep dish pie plate with cooking spray.
- 2. Brown Swaggerty's Farm Sausage, crumbling into small pieces, until fully cooked.
- 3. In a large bowl, whisk together eggs, milk, chopped chives, nutmeg, minced garlic, and a pinch of salt & pepper until well mixed.
- 4. Place sausage crumbles and cornbread in a large bowl and pour the egg mixture over. Add half the cheddar & parmesan cheeses. Gently toss together to combine. Pour the mixture into the deep dish pie plate.
- 5. Sprinkle on the remaining cheeses and top with the red bell pepper pieces.
- 6. Bake for 45 minutes or until the middle is set and the cheese is golden brown. Remove and let sit for 5 minutes before serving.

#### notes



\*If the top of the pie starts to brown before the middle has set, cover the dish loosely with foil. Adjust for your oven.

#### to serve

Cut into wedges and serve with additional chopped chives, salt and pepper.



6 to 8 servings 20 mins.

45 mins.

## ingredients

1lb. Swaggerty's Farm Sausage3 cups cornbread, cubed (homemade or store-bought)6 large eggs

3/4 cup whole milk

1 Tbsp. chopped chives
1/4 tsp. nutmeg

2 cloves garlic, minced
2 cups sharp cheddar cheese, shredded & divided
1/2 cup parmesan cheese, shredded & divided
salt and pepper

1/2 cup slivered red bell peppers

Special Kitchen Tools: Deep Dish Pie Plate