



Sweet Potato-Tot Casserole

directions

1. Preheat oven to 350 degrees. Spray a 9 x 13 baking or casserole dish with vegetable cooking spray.
2. Sprinkle ½ cup Parmesan cheese over the bottom of the baking dish.
3. Place 8 sausage patties across the bottom of the dish and sprinkle the remaining Parmesan cheese over the sausage patties.
4. Sprinkle 1 cup of the Mexican cheese blend over the patties as well.
5. Evenly distribute the chopped fresh spinach leaves on top of the cheese.
6. Scatter the sweet potato tater-tots or French fries over the spinach in a single layer.
7. Gently pour the egg-milk mixture over all.
8. Top with the remaining ¼ cup Parmesan & 1 cup Mexican cheese blend. Salt and pepper to taste.
9. Bake for about 35-40 minutes or until the center is just slightly jiggly. If the casserole starts to brown to quickly then cover loosely with a sheet of foil.

notes

A definite make ahead. Assemble and freeze for up to 1 week before baking if desired. Allow casserole to defrost at room temp for 30 minutes before baking. Additional baking time may be needed.

Individual mini-casseroles made in large size (Texas Muffins) muffin tin would be fun for a holiday brunch.

If you cannot find Sweet Potato Tater-tots then just use fries and break them into smaller pieces.

The slight sweetness of the potatoes is a perfect compliment to the sausage and eggs.

to serve

Serve hot with a side of fruit for the perfect Swaggerty's breakfast.



8

servings

10 min

prep time

35 - 40 min

cook time

ingredients

8 Patties of Swaggerty's Farm sausage

½ cup grated Parmesan Cheese, divided

2 cups Mexican cheese blend shredded, divided

2 cups loosely packed chopped fresh Spinach leaves

6 eggs lightly beaten with 1 cup milk

4 cups frozen Sweet Potato Tater-tots (or Sweet Potato French Fries)

Salt & black pepper

Pairs well with: Hot coffee, milk, side of fruit

Special Kitchen Tools: N/A