Breakfast Sausage Casserole with English Muffins

6-8 servings	30 min prep time	45-50 min cook time

ingredients

Unsalted butter softened (for greasing the baking pan)

6 plain English muffins, cut into 1-inch cubes

2 Tbsp. olive oil

1 lb. Swaggertys Farm sausage, crumbled

1/2 cup thinly sliced green onions

1/2 cup diced red bell pepper

12 large eggs

1 1/2 cups whole milk

2 cups shredded sharp cheddar cheese

directions

1. Grease the bottom and sides of a 9 x 13-inch baking dish.
2. Heat oil in a skillet over medium-high heat. Add Swaggerty's Sausage Crumbles, green onions and bell peppers. Cook until the sausage is slightly browned. Drain on paper towels.
3. Whisk eggs and whole milk together with a pinch of salt and pepper until well combined.
4. Sprinkle half the cooked sausage mixture and cheese onto the bottom of the baking dish.
5. Add all the English muffin cubes in an even layer. Gently pour egg-milk over English muffins, pressing down lightly to make sure all is submerged in the milk mixture.
6. Sprinkle the remaining sausage mixture and cheese over casserole dish.
7. Cover and let sit for 30 minutes for English muffins to soak up the liquid.
8. Pre-heat oven to 350℉.
9. Bake casserole uncovered until puffy and golden brown, about 40 minutes. (If casserole starts to get overly brown on top, cover with foil.)
10. When casserole is ready, remove from the oven and let it sit for about 10-15 minutes before serving.

To Serve

This hearty breakfast casserole pairs perfectly with fresh seasonal fruit and a hot cup of coffee for an easy breakfast or brunch.

Recipe Note:
Planning ahead? Assemble the casserole the night before, cover, and refrigerate until you're ready to bake and serve. This makes it a great option for busy mornings, holiday breakfasts, and family gatherings.

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