Cheesy Sausage Cornbread Pie | Comforting Breakfast Bake

6 to 8 servings	20 min prep time	45 min cook time

ingredients

1lb. Swaggerty's Farm Sausage

3 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

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.

To Serve

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

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