Swaggerty's Farm Overnight Breakfast Casserole

10 servings	24hr prep time	30 min. cook time

ingredients

10 oz. Swaggerty's Farm breakfast sausage

2½ oz. yellow onion, small dice (about ¼–⅓ cup)

2 oz. red bell pepper, small dice (about ¼ cup)

8–10 oz. sliced white bread (about 6–8 slices, cubed or torn)

5 large eggs

4½ oz. half-and-half (about ½ cup + 1 Tbsp)

¾ tsp. granulated garlic

¾ tsp. salt (adjust to taste)

¼–½ tsp black pepper (to taste)

1–2 Tbsp. fresh parsley, chopped

5 oz. shredded cheddar cheese

directions

Prepare Sausage Mixture

Brown Swaggerty's Farm sausage in a skillet over medium heat. Drain excess grease. Add onion and red pepper; cook 5–6 minutes until softened and lightly browned. Season with granulated garlic, salt, and pepper. Set aside.

Assemble Casserole

Lightly grease a small casserole dish (8×8 or similar). Arrange bread evenly in the dish. Distribute sausage mixture over bread.

Prepare Custard

Whisk eggs and half-and-half together. Lightly season with salt and pepper.

Build

Pour custard evenly over bread and sausage. Press gently to ensure full absorption. Sprinkle with parsley and top with shredded cheddar.

Rest (Recommended)

Cover and refrigerate **overnight** (or at least 60 minutes) for the best texture.

Bake

Preheat oven to 325°F. Bake uncovered for 25–30 minutes, until eggs are set but still tender.

To Serve

Rest 5–10 minutes before cutting into squares. Serve warm.

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