

Savory Sausage and Cheese Breakfast Casserole

- Author: ©Emily Grace | Grace and Good Eats
- Prep time: 20 mins
- Cook time: 60 mins
- Total time: 1 hour 20 mins

Ingredients

- 1 Loaf 100% Whole Wheat Sara Lee® Delightful Bread, cubed
- 16oz spicy breakfast sausage, fully cooked
- 8oz colby jack cheese, shredded
- 6 eggs
- 2 cups half and half
- 2 tbsp butter



Instructions

1. Fully cook the sausage, drain and set aside.
2. Coat a 9x13 baking dish with butter.
3. Remove the crust and cube the bread.
4. Mix together eggs and half and half.
5. In a large bowl, mix together the cooked sausage, bread, and cheese. Pour the mixture into the baking dish.
6. Pour the egg and milk mixture over the bread, coating thoroughly.
7. Cover with plastic wrap and refrigerate overnight (or at least 4-6 hours).
8. Bake at 350 degrees for 45-60 minutes.

Notes

The bake time will depend on how chilled the casserole is. It's done when the eggs are set, the bread is browned, and the cheese is melted.