

Do-Ahead Sausage Breakfast Bake

- Prep Time 20 min

Ingredients

- 1 lb. bulk pork sausage
- 2 boxes (5.2 oz each) seasoned shredded hash brown potatoes
- 1 medium red bell pepper, chopped (1 cup)
- 1 tablespoon dried chopped onion
- 1 cup shredded Cheddar cheese (8 oz)
- 1 cup Original Bisquick® mix
- 1/2 teaspoon pepper
- 1/2 cups milk
- 6 eggs



- 1 Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 12-inch skillet, cook sausage over medium-high heat 5 to 7 minutes, stirring occasionally, until sausage is thoroughly cooked; drain.
- 2 In large bowl, mix cooked sausage, uncooked potatoes, bell pepper, onion and 1 cup of the cheese. Spread in baking dish.
- 3 In medium bowl, stir Bisquick mix, pepper, milk and eggs until blended. Pour over potato mixture. Sprinkle with remaining 1 cup cheese. Cover with foil; refrigerate at least 8 hours but no longer than 24 hours.
- 4 Bake covered 30 minutes. Uncover; bake 18 to 22 minutes longer or until light golden brown around edges. Let stand 10 minutes before serving.