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Hash Brown Casserole

Feed a Crowd with This Hearty Breakfast Hash Brown Casserole! Loaded with crispy hash browns, savory breakfast sausage, smoky bacon, and melty cheddar cheese, all bound together with fluffy eggs, this easy-to-make casserole is perfect for feeding a hungry crowd. Bake it all in one dish for a satisfying, no-fuss breakfast or brunch. Bonus: leftovers reheat beautifully for a delicious second-day meal!

Serves 6-8

Ingredients:

- 30 ounces frozen potato hash browns, thawed
- 1/2 cup bacon, cooked and chopped
- 1/2 cup breakfast sausage, cooked and chopped
- 1 cup shredded cheddar or Colby Jack cheese
- 3/4 cup red bell pepper, diced
- 1/2 cup milk (whole or low fat)
- 6 large eggs
- 3/4 teaspoon granulated garlic
- 1 teaspoon Kosher or sea salt

Instructions:

1. Preheat your oven to 375°F (190°C).
2. Grease a 9x13-inch baking dish with butter.

3. In a large bowl, combine the thawed hash browns and diced red bell pepper. Mix thoroughly.
4. In a separate bowl, whisk the eggs well (about 80 times to fully incorporate the whites into the yolks).
5. Add the milk, granulated garlic, cooked bacon, cooked sausage, and Kosher salt to the eggs. Mix to combine.
6. Pour the egg mixture over the hash browns and bell peppers. Stir everything together until evenly incorporated.
7. Transfer the mixture into the prepared baking dish, spreading it out evenly. Tap the baking dish lightly on a hard surface a few times to settle the mixture.
8. Top with shredded cheddar or Colby Jack cheese.
9. Bake in the preheated oven for 40–45 minutes, until the casserole is set and the top is golden.
10. Let the casserole rest for 5 minutes before slicing and serving.