



# SAUSAGE & HASH BROWN BAKE

## INGREDIENTS

28 oz. Plant-Based Breakfast Sausage  
1 T vegetable oil  
1 ½ cups frozen diced hash browns  
½ t red pepper flakes  
½ cup shredded Cheddar cheese\*  
½ cup shredded pepper jack cheese\*  
6 eggs\*  
2 cups milk\*

\* or your favorite vegan alternative

**TIME:** 60 mins (Prep Time 10 mins / Cook Time 50 mins) **SERVES:** 10-12 **TYPE:** Vegetarian

## INSTRUCTIONS

- 1 Preheat oven to 350° F
- 2 Heat vegetable oil in a large frying pan on medium heat. Add breakfast sausage and cook for 5 minutes, breaking into crumbles as you stir. Set aside in bowl.
- 3 Using same skillet, prepare hash browns according to package directions. Then add sausage back into skillet along with pepper jack cheese and red pepper flakes. Mix well and pour into a lightly greased 13" x 9" baking dish.
- 4 Whisk together eggs and milk. Pour evenly over potato mixture.
- 5 Bake 35 minutes (or until eggs are set), sprinkle Cheddar cheese on top for last 5 minutes of baking .

QUICK TIP



Make it the night before for a great breakfast on-the-go

**Before**  
the butcher™