

Sausage, Pepper, and Potato Breakfast Casserole

Author: Maria Provenzano

Recipe type: Breakfast/Brunch

Ingredients

- 1 pound yukon gold potatoes; red potatoes work as well; cut into small, bite size pieces
- 1 red bell pepper; thinly sliced
- 1 onion; thinly sliced
- 2-3 sausages; I like using a mix of spicy and mild pork sausage; remove from casing
- ¾ cup whole milk; room temperature
- 10 eggs; room temperature
- red pepper flakes; optional
- 4-5 ounces goat cheese
- fresh basil and/or parsley for topping



Instructions

1. *Preheat oven to 400 degrees
2. *Place the potatoes on a baking sheet lined with aluminum foil, drizzle over some olive oil, and sprinkle with salt, toss until evenly coated
3. *Bake until cooked through and golden, about 20-30 minutes depending on their size; I like to toss them half way through; I also like mine to get a nice golden exterior so they have a bit of a crunch
4. *Turn the heat in the oven down to 375 degree
5. *In a large skillet, cook the sausage over medium heat, breaking it up into small pieces
6. *Pour the sausage in a bowl to cool
7. *In the same skillet, add in a little more olive oil, and add in the onion and peppers, and a sprinkle of salt
8. *Cook on medium/low heat until softened and nicely cooked through; add red pepper flakes; optional
9. *Set aside to cool
10. *In a large bowl, whisk together the eggs and milk incorporating air and allowing them to be nicely whisked together
11. *Stir in the cooled onion/pepper mixture, and the cooled potatoes
12. *Spray a 9x12x2 inch (or similar) baking sheet with cooking spray
13. *Pour in the egg mixture
14. *Crumble the goat cheese over the egg mixture; I find it is easier to crumble the goat cheese when it is cold
15. *Bake at 375 20-30 minutes, or until the middle is set
16. *Allow to set for about 5-10 minutes before serving
17. Sprinkle with freshly chopped basil and/or parsley

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/sausage-pepper-potato-breakfast-casserole/>