



CONVIVIVUM  
URBAN FARMSTEAD

## THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

*The recipe is provided below if you would like to recreate the meal.*

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 350 degrees F for 20-25 minutes or until it is 165 degrees in the center (or hot all the way through).

It can also be portioned out cold and then reheated in the microwave as individual portions.

**DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Sausage, Egg, and Cheese Bake

1 pound italian breakfast sausage  
12 eggs  
1 cup whole milk  
3 cups (1 lb) frozen hash browns (shredded or cubed)  
1 cup diced bell pepper  
2 cups shredded cheddar cheese (divided)  
1 tsp. salt  
½ tsp. pepper  
¼ tsp. dill

### INSTRUCTIONS

1. Spray a 9x13 casserole pan. Preheat the oven to 350 degrees F.
2. Brown all of the sausage in a frying pan.
3. In a medium size mixing bowl, beat together the eggs and milk. Set aside.
4. Evenly layer the hashbrowns, bacon, bell pepper, and 1 cup cheese evenly over the base of the casserole pan.
5. Sprinkle evenly with the seasonings: salt, pepper, and dill.
6. Pour the egg mixture over the top. Stir everything together.
7. Sprinkle the top with 1 cup cheese.
8. Bake, uncovered, for 45 minutes. Remove from the oven and let cool uncovered for 10 minutes. Enjoy!

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