

Overnight Country Sausage and Hash Brown Casserole



Ingredients:

- 1 package (16 oz.) bulk hot pork sausage
- 10 eggs
- 1 ½ cups milk
- 2 teaspoons Dijon mustard
- ¼ teaspoon ground pepper
- 1 bag (20 oz.) refrigerated O'Brien hash browns (about 4 1/2 cups)
- 1 ½ cups shredded sharp Cheddar cheese (6 oz.)

Directions:

1. Spray 13x9-inch (3-quart) baking dish with cooking spray. In 8-inch skillet, cook sausage over medium heat 5 to 7 minutes or until no longer pink; drain.



2. In large bowl, beat eggs, milk, Dijon mustard and pepper with whisk until mixed well. Stir in hash browns, 1 cup of the cheese and the cooked sausage. Pour mixture in baking dish; cover and refrigerate at least 8 hours but no longer than 12 hours.



3. Heat oven to 350°F. Remove dish from refrigerator, uncover and top with remaining 1/2 cup cheese. Bake 45 to 55 minutes or until center is just set. Cool 10 minutes before serving.