

Easy Sausage & Egg Casserole

Serves 6-8

Ingredients:

- Butter or cooking spray
- 6 large eggs
- 1 ½ cup milk
- 1 cup grated cheese, divided into ½ cup portions
- 4 slices sandwich bread, cut into cubes
- ½ pound bulk breakfast sausage
- 2 Tablespoons maple syrup
- Salt and pepper

Instructions:

1. Grease an 8×8 pan with butter or cooking spray. Preheat oven to 350 degrees F.
2. In a large bowl, stir together eggs and milk with a fork. Add ½ cup grated cheese and stir again. Add cubed bread and stir again.
3. Cook the sausage in a pan over medium heat, breaking it up into pieces as it cooks. When cooked through and crumbly, add maple syrup and stir to combine. Remove from heat and let cool for about 15 minutes.
4. Add cooled sausage to egg mixture, season with salt and pepper, and stir to combine. Pour mixture into greased pan. Sprinkle remaining ½ cup grated cheese over top. Cover pan with aluminum foil. Bake for 30 minutes.
5. After 30 minutes, take casserole out of the oven. Remove foil. Return casserole to oven and bake 15-20 minutes more, or until center is set and cheese is melted and bubbly. Cool 10-15 minutes and serve.