Marie Saba
from my kitchen to yours

Gluten-Free Egg Casserole

Makes 6-8



Ingredients:

- Butter or cooking spray
- 1 pound (453 g) bulk breakfast sausage
- 2 Tablespoons maple syrup (optional)
- 7 large eggs
- ¾ cup (180 ml) milk
- 1 bag (425 g) uncooked shredded hash brown potatoes
- 1 cup (90 g) grated cheese, divided into ½ cup portions
- Salt and pepper

Instructions:

1. Grease an 8x8 pan with butter or cooking spray. Preheat the oven to 350 F (176 C).

2. 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 15 minutes. (Refrigerate to cool more quickly.)

3. In a large bowl, stir together eggs and milk with a fork. Add ½ cup grated cheese and potatoes and stir again.

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 and remove foil. Return casserole to oven and bake 15-20 minutes more, or until center is set and cheese is melted and bubbly. Switch oven to broil and cook 1-2 minutes (watching carefully to avoid burning!) until browned in spots. Cool 10-15 minutes and serve.

Notes:

- Make-Ahead Tip: You can bake the casserole up to 24 hours in advance. Bake for the initial 30 minutes; then cool completely and refrigerate. About 30 minutes before serving, remove foil and bake 15-20 minutes to warm through. Broil for 1-2 minutes to brown the top.

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