

Loaded Breakfast Bake



MAKES 6 - 8 SERVINGS

Ingredients:

- 1 Tbsp olive oil
- 1 c diced yellow onion
- 1 c diced red bell pepper
- 2 c diced potatoes
- 1 lb pre-cooked breakfast sausage (see NuStart recipe if you'd like to make your own)
- 8 eggs
- ½ c milk
- ½ c shredded cheddar cheese

Directions:

Preheat oven to 350°F and grease a 9"x13" baking dish. In a large frying pan, sauté onion and pepper until softened. Remove from heat and stir in raw potatoes and cooked sausage. Mix until thoroughly combined then transfer to prepared baking dish. In a separate bowl, beat eggs and milk until creamy, then pour over meat and veggie mixture in baking dish. Top with shredded cheese. Bake, uncovered, 35-40 until eggs are thoroughly cooked and potatoes are tender.

Note: refrigerate leftovers in an airtight container up to 5 days or freeze up to 3 months. Can add additional vegetables such as mushrooms, spinach, jalapeños, etc.