Overnight Sausage & Hash Brown Breakfast Casserole

INGREDIENTS

- 1 lb Jimmy Dean pork breakfast sausage
- ½ medium sweet onion, finely diced
- 1 (20 oz) bag frozen shredded hash browns, thawed
- 8 large eggs
- 1½ cups whole milk
- 1½ cups freshly shredded sharp cheddar cheese, divided
- ½ cup freshly grated Parmesan cheese
- 1 tsp dry mustard
- ½ tsp garlic powder
- 1 tsp kosher salt (or to taste, depending on sausage)
- ½ tsp freshly ground black pepper
- Fresh chives or green onions, for garnish

DIRECTIONS

1. In a large skillet over medium heat, cook the breakfast sausage and diced sweet onion for 7–9 minutes, breaking the sausage into small pieces as it browns. Cook until the sausage is fully cooked and the onion is softened. Drain excess grease and allow to cool slightly.
2. In a large mixing bowl, whisk together the eggs, milk, dry mustard, garlic powder, salt, and black pepper until well combined.
3. Add the thawed hash browns, cooked sausage and onion, 1 cup of the cheddar cheese, and Parmesan cheese. Gently stir until everything is evenly incorporated.
4. Lightly grease a 9×13-inch baking dish. Pour the mixture into the dish, spreading evenly. Sprinkle the remaining ½ cup cheddar cheese over the top.
5. Cover tightly with foil or plastic wrap and refrigerate overnight, up to 24 hours.
6. The next morning, preheat the oven to 375°F. Remove plastic wrap if used, cover with foil, and bake for 40 minutes. Remove the foil and continue baking for another 15–25 minutes, or until the center is set, the top is golden, and the casserole reaches 160°F in the center.
7. Allow the casserole to rest for 5–10 minutes before slicing. Garnish with fresh chives or green onions and serve warm.