

July's Casserole: Egg and Sausage Bake

Ingredients

- 2 lb breakfast sausage
- 12 eggs
- 1 cup sour cream
- ¼ milk
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 4 green onions
- 1 red bell pepper, diced
- 2 cups shredded cheddar cheese

Please have your casserole to the coordinator by July 10th. After this date, please make the August casserole.

Directions

1. Preheat oven to 350 degrees, spray 9x13 pan
 2. Combine eggs, sour cream, milk, cheese, salt and pepper in a large bowl until just combined
 3. Heat a large skillet over medium heat, add sausage and cook until browned, breaking it into small pieces. Drain majority of grease and add sausage to egg mixture
 4. Add bell peppers and onion to the skillet the sausage was cooked in and sauté for 2-3 minutes. Add to egg mixture and combine
- *Eggs and sausage must be cooked to 160°F
5. Pour mixture into greased pan and bake for 35-50 minutes. (Until center barely jiggles.)

