

Gluten-Free Breakfast Casserole

<https://iowagirleats.com/gluten-free-breakfast-casserole/>

Ingredients

- 1 lb pork breakfast sausage (e.g. Jimmy Dean)
- 1 large shallot or 1 small onion, chopped
- 6 large eggs
- 1 tsp salt
- ½ tsp pepper
- 8 oz sour cream
- ¾ cup milk
- 8 oz shredded sharp cheddar cheese, divided
- 4 cups (~20 oz) frozen shredded hash browns, thawed

Directions

1. Preheat oven to 350 and spray a 9x13" baking dish with nonstick spray and set aside. Brown sausage with shallot in a large skillet over medium-high heat then drain if desired and set aside to cool slightly (can be done ahead of time)
2. Whisk eggs, salt, and pepper in a very large bowl. Add sour cream and milk, then whisk until smooth. Add ¾ of the shredded cheese (~6 oz), cooked sausage, and thawed hashbrowns then stir to combine. Pour mixture into baking dish and smooth with spatula until liquid is evenly distributed. Sprinkle remaining cheese on top and cover with foil and bake for 60-75 minutes, or until a knife inserted into the center comes out clean. Remove foil and bake 5 more minutes until top is golden brown. Let sit 5 minutes before cutting and serving.

Notes: If the mixture seems a little too dry before pouring into the casserole dish, add another 1-2 eggs whisked with milk.

