

Breakfast Casserole



Cook time: 50 minutes

Servings: 6

- Nonstick spray
- 1 pound pork sausage
- 1 bag (32 ounces) frozen potato rounds
- 10 eggs
- 1 cup milk
- 2 cups Borden Cheese Colby & Monterey Jack Shreds

- 8 slices bacon, cooked crisp and drained

Heat oven to 350 F.

Spray 9-by-13-inch baking dish with nonstick spray.

Heat nonstick skillet over medium-high heat until hot. Add sausage to skillet and cook, stirring occasionally, until browned; drain and set aside.

Place potato rounds in prepared baking dish. Arrange cooked sausage evenly over potatoes.

In medium bowl or 1-quart glass measuring cup, beat eggs with milk.

Pour egg mixture over potatoes and sausage. Sprinkle cheese over eggs. Crumble bacon over cheese.

Cover with foil and bake 40 minutes, or until eggs are set and dish has cooked through. Uncover and bake 10 minutes longer.

Source: Borden Cheese

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Beat cream cheese until creamy. Add sugar and sour cream, and beat again until smooth. Add key lime juice, zest and flour, and beat until mixed thoroughly. Add eggs, one at a time, and beat gently after each. Add green food coloring to cheesecake mixture, if desired.

Spread cheesecake batter evenly over crust in pan. Add 1 cup of blueberry pie filling over top of cheesecake. Use butter knife to gently swirl pie filling into cheesecake. Do not let knife go through to crust.

Place pan on oven rack above tray of water. Bake 45-48 minutes. Remove immediately and place on wire rack for 1 hour then place in refrigerator until completely chilled.

Cut into 24 squares and serve with whipped topping, remaining pie filling and key lime wedges.

Source: Lucky Leaf

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