



Hofmann Sausage Breakfast Casserole

Ingredients

- › 114oz pkg of **Hofmann Kielbasa Sausage**
- › 1 medium onion
- › 4 cups hash browns; option instead of hash browns: cubed white bread without crust
- › 6 eggs
- › 1 ½ cups cottage cheese
- › 2 cups cheddar cheese
- › 1 ¼ cups Swiss cheese

Prep Time

10-15 minutes

Cook Time

35-40 minutes
+cooling

Serves

10-12 people

Directions

- * Chop onion into small pieces.
- * Slice sausage into discs and then into smaller pieces. If you prefer, brown sausage slightly before cutting into pieces. – Remember Hofmann sausage is already fully cooked.
- * Heat sausage and chopped onion in pan with approx. 1 tablespoon of olive oil or butter.
- * Remove from heat after onions become translucent – set aside.
- * Beat 6 eggs and set aside.
- * In separate bowl, combine hash browns (or white bread cubes), beat eggs, cottage cheese, Swiss cheese and cheddar cheese and lightly hand mix.
- * Add sausage and onion mixture to the bowl and fold ingredients together.
- * Spread evenly in oven-safe baking casserole dish.
- * Bake at 350°F for 35-40 min.
- * Optional: top with extra shredded cheddar cheese for final 5 min of baking.
- * Let stand for approx. 8-10 min. Serve warm.



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