



# Hofmann Sausage Breakfast Casserole

## Ingredients

- > 1 1/4oz pkg of **Hofmann Kielbasa Sausage**
- > 1/2 medium onion
- > 4 cups hash browns; option instead of hash browns: cubed white bread without crust
- > 6 eggs
- > 1 1/2 cups cottage cheese or ricotta (optional)
- > 2 cups cheddar cheese
- > 1 1/4 cups Swiss cheese

## 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.

### Prep Time

10-15 minutes

### Cook Time

35-40 minutes  
+cooling

### Serves

10-12 people



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