THE J.M. SMUCKER Co

Breakfast Sausage, Apple and Cheese Casserole

Prep Time	Cook Time	Serves	Difficulty
30 mins	35 mins	6	N/A

Ingredients

- 3/4 lb (375 g) breakfast sausage links, cut into 1/2-inch (1 cm) pieces
- 1 tbsp (15 mL) Vegetable or Canola Oil
- 1 onion, chopped
- 1 apple, cored and finely chopped or grated
- 6 eggs
- 1 cup (250 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 cup (250 mL) grated Swiss cheese
- 1 cup (250 mL) grated Cheddar cheese
- 1/3 cup (75 mL) breadcrumbs
- 2 tbsp (30 mL) chopped fresh parsley
- 2 tsp (30 mL) dried sage
- 3/4 tsp (4 mL) salt
- 1/4 tsp (1 mL) pepper

Directions

Step 1:

In a skillet, cook sausage pieces over medium heat until cooked, about 5 minutes. Drain on paper towel. Pour off excess fat. Add oil, onion and apples to pan. Cook, stirring occasionally until softened, about 3 minutes

Step 2:

In a large bowl, beat eggs lightly. Add evaporated milk, Swiss and Cheddar cheeses, breadcrumbs, parsley, sage, salt, pepper, cooked sausage pieces and onion apple mixture. Stir to combine. Pour mixture into a greased 8-inch or 9-inch (2 L) square baking dish.

Step 3:

Bake in a preheated 350ºF (180ºC) oven for 35 to 40 minutes, or until a knife inserted in centre comes out clean. Let stand 10 to 15 minutes before serving.

Images

