



Breakfast Sausage Bake

Layers of hash browns, sausage, and vegetables, plus Bison Sour Cream and Bison French Onion Dip, make this easy, all-in-one breakfast casserole a delicious way to start the day.

Servings	Prep Time	Cook Time	Total Time
12	15m	55m	1hr 10m

Ingredients

- 1 cup Bison Sour Cream
- 1 cup Bison French Onion Dip
- 2 lbs pork sausage
- 2 cups shredded cheddar cheese, divided
- 1 package (30 oz) frozen shredded hash brown potatoes, thawed
- 1 can (10-3/4 oz) condensed cream of chicken soup, undiluted
- 1 cup onion, chopped
- ¼ cup green pepper, chopped
- ¼ cup sweet red pepper, chopped
- ½ tsp ground pepper

Instructions

1. In large skillet, cook sausage over medium heat until no longer pink; drain on paper towels.
2. Preheat oven to 350°F.
3. In large bowl, combine 1¾ cups cheddar cheese, Bison Sour Cream, Bison French Onion Dip, cream of chicken soup, chopped vegetables, and pepper. Then fold in potatoes.
4. Spread half of potato mixture into a greased shallow 3-quart baking dish. Top with sausage and remaining mixture. Sprinkle with remaining cheese and cover with aluminum foil.
5. Bake for 45 minutes. Uncover and bake for 10 minutes longer, until heated through. Serve and enjoy!

