

Our State eats

Sausage & Pepper Jack Breakfast Casserole

- 1 pound Neese's Country Sausage
- 12 eggs
- 2 cups milk
- 1 tablespoon salted butter
- 1 cup shredded pepper jack cheese
- 1 teaspoon red pepper flakes
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon oregano
- 1 white or yellow onion, chopped
- 4 garlic cloves, minced
- 2 slices bread, cubed

Cook sausage and set aside.

Heat oven to 375°. Whisk together eggs, milk, butter, shredded cheese, salt, red pepper flakes, and oregano.

Mix together bread, onion, garlic, and sausage, and spread evenly in a 9 x 13-inch casserole dish. Top with egg mixture and stir.

Bake for 50 to 60 minutes or until eggs have set and the casserole is bubbling.



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