

Sausage & Hash Brown Dutch Oven Breakfast Bars

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Recipe type: Breakfast
Cuisine: American
Serves: 12

Ingredients

- 1 lb breakfast sausage
- ½ onion, diced
- 24 eggs
- 1 can of cream of mushroom soup
- 1 cup of milk
- 2 cups of cheese
- 1 red pepper, diced
- 1 bag of shredded hash browns
- 1 tbsp Season Salt

Instructions

1. Add the sausage and ¼ of the onion into the Dutch oven, cook on at 375 degrees for 20 minutes or until sausage is browned.
2. In a separate bowl mix all the eggs, cream of mushroom soup and milk. Add salt, the rest of the onion, and red pepper.
3. Take the sausage and onion mixture from the Dutch oven. Take ½ of the sausage and layer the bottom of the Dutch oven. Next layer a ¼ bag of hash browns. Pour the egg mixture over the hash browns and meat layer and sprinkle 2 handfuls of cheese on top of the egg mixture.
4. Add the remaining amount of sausage, onion, and bacon for this layer. Layer the remaining amount of hashbrowns on top, place the lid on the Dutch oven, and bake at 350 degrees for 45 minutes or until the eggs are cooked.
5. Take the Dutch oven from the oven and remove the lid. Layer again with cheese. Cover for a few minutes until the cheese melts. Remove, let cool and slice!

