

Sausage Breakfast Casserole Recipe

Lil' Luna

Sausage Breakfast Casserole - eggs, sausage, milk, cheese, and seasonings all layered upon a crescent sheet! The perfect way to start off your morning!!

★★★★★ 4.93 from 41 votes



PREP TIME

7 mins

COOK TIME

15 mins

TOTAL TIME

22 mins



COURSE

Breakfast

CUISINE

American

SERVINGS

12



CALORIES

248 kcal

INGREDIENTS

- 1 lb sausage
- 1 package crescent sheet
- 1 cup shredded cheddar cheese
- 5 eggs
- 1/4 cup milk
- 1 tsp Italian seasoning
- 1/2 tsp salt
- 1/4 tsp pepper

INSTRUCTIONS

1. Preheat oven to 400.
2. Brown sausage in a skillet over medium heat, breaking it up as it cooks. Unroll crescent sheet and spread onto the bottom of a greased 9×13 pan. Evenly spread sausage over the dough. Sprinkle cheese on top.
3. In a bowl, whisk eggs, milk, Italian seasoning, salt, and pepper. Pour over the top of your casserole
4. Bake at 400 degrees for 15-20 minutes until eggs are set and crust is golden.

NUTRITION

Calories: 248kcal

Carbohydrates: 8g

Protein: 11g

Fat: 19g

Saturated Fat: 7g

Cholesterol: 105mg

Sodium: 571mg

Potassium: 134mg

Sugar: 2g

Vitamin A: 230IU

Vitamin C: 0.2mg

Calcium: 90mg

Iron: 1.1mg



KEYWORD

Sausage Breakfast Casserole



Tried this recipe?

Let us know how it was!