
Cheesy Tot Breakfast Casserole

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Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 20 minutes

1 pound bacon, coarsely chopped

1 pound bulk pork sausage

1/2 cup chopped onion

3 1/2 cups frozen potato tots

3 cups (12 ounce) shredded Colby-Jack cheese

8 eggs

2 cups milk

1 1/2 tablespoons mustard

1/4 teaspoon salt

1/4 teaspoon black pepper

Preheat the oven to 425 degrees. Coat a 9-x-13-inch baking dish with cooking spray.

In a large skillet over medium-high heat, cook the bacon, turning occasionally, until crisp, about 10 minutes. Transfer the bacon to paper towels to drain. Crumble when cool.

Add the sausage and onion to the bacon drippings in the skillet. Cook over medium-high heat, stirring occasionally, until browned, about 5 minutes. Transfer to paper towels to drain.

Arrange the potato tots evenly in the prepared baking dish. Sprinkle with half of the cheese, half of the bacon and all of the browned sausage mixture.

In a bowl, whisk together the eggs, milk, mustard, salt and pepper. Pour evenly over the potato tots mixture. Sprinkle with the remaining cheese and bacon.

Bake until set and the cheese is melted, about 35 minutes. Let cool 15 minutes before serving.

Breakfast

Per Serving (excluding unknown items): 444 Calories; 35g Fat (72.2% calories from fat); 26g Protein; 5g Carbohydrate; trace Dietary Fiber; 269mg Cholesterol; 1108mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 Fat; 0 Other Carbohydrates.