

Reindeer Sausage, Potatoes, and Eggs Casserole

Serves 6 to 8

Ingredients:

- Olive-oil cooking spray
- 1 1/2 pounds cooked potatoes diced (about 3 medium)
- 2 cups shredded cheddar or mozzarella cheese
- 2 Tablespoons olive oil
- 1 pound reindeer sausage
- 1 medium onion finely chopped
- 1 red bell pepper, cored and diced
- 1 teaspoon salt
- 2 Tablespoons minced garlic
- 1 teaspoon freshly ground pepper
- 6 eggs
- 1/2 cup half and half

Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a large bowl add potatoes and 1 1/2 cups of the cheese.
3. Sauté sausage in 1 Tablespoon olive oil over medium heat until browned, breaking up with a wooden spoon as meat cooks. (About 10 minutes.) Transfer to the bowl.
4. Sauté onion and bell pepper in 1 Tablespoon olive oil over medium heat until golden brown and tender, about 5 minutes. Season with salt. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute. Transfer to the bowl and season with pepper.
5. In a medium bowl, whisk together eggs and half and half and pour over potato mixture. Toss together and transfer mixture to baking dish. Cover top with 1/2 cup cheese.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking about 30 minutes more.

Recipe was modified from original source: Gimme Some Oven

<http://www.gimmesomeoven.com/easy-cheesy-breakfast-casserole-recipe/>



Reindeer Sausage, Hash Browns, and Eggs Casserole

Serves 3 to 5

Ingredients:

- Olive-oil cooking spray
- 3/4 pounds cooked potatoes diced (about 3 small)
- 1 cups shredded cheddar or mozzarella cheese
- 1 Tablespoon olive oil
- 1/2 pound reindeer sausage
- 1 small onion finely chopped
- 1/2 red bell pepper, cored and diced
- 1/2 teaspoon salt
- 1 Tablespoon minced garlic
- 1/2 teaspoon freshly ground pepper
- 3 eggs
- 1/4 cup half and half

Procedure:

1. Spray a 7x7 or 1.5 quart oval baking dish with cooking spray.
2. In a large bowl add potatoes and 3/4 cups of the cheese.
3. Sauté sausage in 1/2 Tablespoon olive oil over medium heat until browned, breaking up with a wooden spoon as meat cooks. (About 10 minutes.) Transfer to the bowl.
4. Sauté onion and bell pepper in 1/2 Tablespoon olive oil over medium heat until golden brown and tender, about 5 minutes. Season with salt. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute. Transfer to the bowl and season with pepper.
5. In a medium bowl, whisk together eggs and half and half and pour over potato mixture. Toss together and transfer mixture to baking dish. Cover top with 1/4 cup cheese.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking about 30 minutes more.

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