



# sausage casserole

## Ingredients

- 1 pound sage-flavored breakfast sausage
- 3 cups shredded potatoes, drained and pressed
- ¼ cup butter, melted
- 1 (16-ounce) container small curd cottage cheese
- 12 ounces mild cheddar cheese, shredded
- ½ cup onion, shredded
- 6 jumbo eggs

## Instructions

**step 1:** preheat the oven to 375°F (190°C) and lightly grease a 9×13-inch baking dish.

**step 2:** in a large skillet over medium-high heat, cook the sausage until browned and crumbly, about 5 to 7 minutes. drain the grease.

**step 3:** in the prepared baking dish, combine the shredded potatoes and melted butter. press the mixture evenly into the bottom and up the sides of the dish.

**step 4:** in a large bowl, mix the cooked sausage, cottage cheese, cheddar cheese, shredded onion, and eggs until well combined.

**step 5:** pour the sausage mixture over the potato crust in the dish.

**step 6:** bake for about 1 hour, or until a toothpick inserted in the center comes out clean. let cool for 5 minutes before slicing and serving.