

Breakfast Casserole



FOODSERVICE

SERVING SIZE: 10

Ingredients

- 2 cups Pork Sausage, Ground
- 1/2 cup Diced Onion
- 1/2 cup Red Pepper, Diced
- 1 1/2 cups **Furmano's Seasoned Black Beans**, Drained
- 4 cups **Furmano's Petite Diced Diced Tomatoes**, Drained
- 1 1/2 cups Shredded Cheddar Cheese
- 1/2 cup Mozzarella Cheese
- 3 cups Frozen Shredded Potatoes
- 8 each Eggs, Large
- 3/4 cup Heavy Cream
- 1 teaspoon Chili Powder
- 1 teaspoon Garlic Powder
- 1 teaspoon Black Pepper Flakes
- 1 teaspoon Kosher Salt

In This Recipe



Pouch Seasoned Black Beans



Seasoned Black Beans



Petite Diced Tomatoes In Juice

Preparation

1. Preheat oven to 375F
 2. In a large skillet cook Sausage and Onion until sausage is no longer pink. Add Diced Pepper, Beans, Petite diced tomatoes and half the spices.
 3. Add Cheddar cheese, Mozzarella cheese and Shredded Potatoes to the sausage mixture and mix very well.
 4. In a mixing bowl, whisk eggs, cream, remainder of spices, salt and black pepper
 5. Use a 3 quart baking dish that has been sprayed with cooking oil
 6. Add half the meat mixture to baking dish and pour half of the egg mixture over sausage mixture. Add remaining half of sausage mixture on top and lastly add remaining egg mixture
 7. Bake, uncovered, for 40 to 50 minutes. The casserole is ready when the eggs are set and no longer liquid in the center. Let the dish cool for about 30 minutes before serving
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