



Overnight Sausage Hash Brown Breakfast Casserole

The Sizzle That Started It All

The smell of sizzling sausage and onions woke me before dawn. My aunt's slow cooker bubbled with golden cheese and crispy hash browns. One bite—creamy eggs, salty ham, crunchy peppers—and I was hooked. **Ever wondered how to turn breakfast into a cozy hug?** This casserole does it. Now I make it for sleepy guests and busy mornings alike.

My First (Slightly Chaotic) Try

I forgot to spray the slow cooker. The edges stuck like glue! But the middle was perfect—fluffy eggs, melty cheese, and a happy crowd.

Mistakes teach us: food tastes better when shared. Now I double-check the pan spray. Who else has a kitchen fail turned win?

Why It Works

- The hash browns soak up egg custard, turning tender yet crisp. - Salty sausage and sweet peppers balance each bite. **Which flavor combo surprises you most?** Try swapping cheddar for pepper jack if you like heat.

A Breakfast Time Capsule

This casserole nods to 1970s potlucks—cheap, hearty, feed-a-crowd.

Did you know slow cookers became popular that decade? Farm breakfasts inspired the mix of meat, eggs, and potatoes. Now it's a modern classic. Share your family's favorite throwback dish below!



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Ingredients:

Ingredient	Amount	Notes
Cooked and crumbled breakfast sausage	1 pound	
Diced ham	8 ounces (about 1 cup)	
Frozen diced hashbrowns	16 ounces (roughly 2 heaping cups)	
Diced onion	1 cup (about $\frac{1}{2}$ an onion)	
Diced red bell pepper	1 cup (about 1 pepper)	
Diced green bell pepper	1 cup (about 1 pepper)	
Shredded cheddar cheese	2 cups	
Large eggs	12	
Half & half	$\frac{1}{2}$ cup	
Chopped parsley	1 tablespoon	More for garnish
Garlic powder	$\frac{1}{2}$ teaspoon	
Salt	1 teaspoon	
Ground black pepper	$\frac{1}{2}$ teaspoon	

How to Make Overnight Sausage Hash Brown Breakfast Casserole

Step 1

See also Best Breakfast Taco Recipes for Morning Meals
Grab your slow cooker and spray the pot with pan spray. This keeps everything from sticking later. Use a 4-quart or 6-quart size for best results. Set it aside while you prep the rest. **Step 2** Toss sausage, ham,

hashbrowns, onion, and peppers in a big bowl. Add cheese last so it doesn't clump. Mix gently to spread everything evenly. (Hard-learned tip: Thaw hashbrowns slightly for quicker cooking.) **Step 3** Dump the mix into the slow cooker. Press it down lightly so it sits flat. Whisk eggs, half & half, and spices in another bowl. Pour this over the top like a blanket. **Step 4** Cover and cook on LOW for 6 hours or HIGH for 3. The casserole is done when eggs are set. Garnish with parsley for a fresh pop. **What's your go-to breakfast protein? Sausage, bacon, or something else? Share below!** **Cook Time:** 6 hours **Total Time:** 6 hours 15 minutes **Yield:** 10 servings **Category:** Breakfast, Casserole

3 Fun Twists on This Classic Casserole

Vegetarian Skip the meat and add mushrooms or spinach. Use plant-based cheese if you like. Just as hearty, no meat needed. **Spicy Kick** Toss in diced jalapeños or hot sauce. Swap cheddar for pepper jack cheese. Warm your belly with every bite. **Seasonal Swap** Use sweet potatoes instead of hashbrowns in fall. Add diced apples for a touch of sweetness. Cozy flavors for cooler days. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Breakfast Feast

Pair this casserole with toasted sourdough or fresh fruit. A simple green salad works too. For drinks, try orange juice or a bloody mary.

See also [Pumpkin Pecan Baked Oatmeal](#)
Want something richer? Add a dollop of sour cream. Sprinkle extra cheese on top if you're feeling fancy. Coffee or tea keeps it classic. **Which would you choose tonight: juice or a cocktail? Tell us below!**



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Keep It Fresh or Freeze It

Store leftovers in the fridge for up to 3 days. Reheat slices in the microwave for 1-2 minutes. Freeze whole or portioned for up to 2 months. Thaw overnight before reheating. *Fun fact*: This casserole tastes even better the next day! Batch-cooking tip: Double the recipe and freeze half. Perfect for busy mornings or surprise guests. Why this matters? Meal prep saves time and stress. Who doesn't love a ready-to-eat breakfast? Have you tried freezing this dish? Share your tips!

Troubleshooting Tips

Issue 1: Soggy hash browns. Fix: Thaw and pat them dry before mixing.
Issue 2: Overcooked eggs. Fix: Stick to low heat for even cooking.
Issue 3: Cheese sticking. Fix: Spray the slow cooker well or use a liner.
Why this matters? Small tweaks make big differences in texture and flavor.
Ever had a casserole fail? Tell us how you fixed it!

Your Questions Answered

Q: Can I make this gluten-free? A: Yes! Just check your sausage and ham labels for hidden gluten. **Q: How far ahead can I prep this?** A: Assemble it the night before. Keep it chilled until cooking. **Q: What's a good cheese swap?** A: Try Monterey Jack or pepper jack for a kick. **Q: Can I halve the recipe?** A: Yes! Use a smaller slow cooker and adjust cooking time. **Q: Can I skip the meat?** A: Sure! Add mushrooms or spinach instead. Would you try a veggie version?

See also Easy Homemade Griddle Corn Cakes

Let's Dish!

This casserole is a crowd-pleaser. Perfect for brunch, potlucks, or lazy weekends. *Fun fact*: My grandkids call it “breakfast magic.” Tag **Savory Discovery on Pinterest** with your creations. Happy cooking!
—Elowen Thorn.

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