



## Sausage Hashbrown Bites



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## Introduction

Sausage Hashbrown Bites are a deliciously simple and satisfying dish perfect for breakfast or as a snack. These bite-sized treats combine crispy hashbrowns with savory sausage, creating a flavor explosion that is sure to delight your taste buds. They are easy to prepare and can be made ahead of time, making them a perfect option for busy mornings or gatherings with friends and family.

## Detailed Ingredients with measures

Hashbrowns - 2 cups, frozen  
Sausage - 1 pound, cooked and crumbled  
Cheddar cheese - 1 cup, shredded  
Eggs - 2 large, beaten  
Salt - 1/2 teaspoon  
Black pepper - 1/4 teaspoon  
Cooking spray - as needed for greasing

## Prep Time

Preparation for Sausage Hashbrown Bites takes approximately 15 minutes. This includes gathering and measuring your ingredients, as well as prepping the baking tray.

## Cook Time, Total Time, Yield

The cooking time for this recipe is about 20-25 minutes, leading to a

total time of approximately 35-40 minutes from start to finish. This recipe yields around 24 bites, making it perfect for serving at parties or enjoying throughout the week as a quick meal option.



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Preheat your oven to 400°F (200°C).

## Step 2: Prepare the Baking Sheet

Line a baking sheet with parchment paper for easy cleanup and to prevent sticking.

## Step 3: Mix Ingredients

In a large bowl, combine thawed hash browns, cooked and crumbled sausage, cheddar cheese, green onions, and seasoning. Mix until well combined.

## Step 4: Shape the Mixture

Using your hands, shape the mixture into small bite-sized balls or patties.

See also [Spiced Chocolate Cake](#)

## Step 5: Arrange on Baking Sheet

Place the shaped bites onto the prepared baking sheet, leaving space between each for even cooking.

## Step 6: Bake

Bake in the preheated oven for about 25-30 minutes, or until the bites are golden brown and crispy.

## Step 7: Cool and Serve

Remove from the oven and allow them to cool for a few minutes before serving. Enjoy warm.

## Notes

### Note 1: Sausage Variations

You can use different types of sausage such as Italian, spicy, or even vegetarian options to suit your taste.

### Note 2: Hash Brown Tips

For the best texture, use frozen hash browns that have been thawed completely.

### Note 3: Cheese Options

Feel free to experiment with various cheeses, such as Monterey Jack or pepper jack, for different flavor profiles.

### Note 4: Storage

Leftover bites can be stored in an airtight container in the fridge for up to 3 days. Reheat in the oven or microwave.

### Note 5: Serving Suggestions

These bites are perfect as a party appetizer or a quick snack, and they pair well with dips such as ranch or ketchup.



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# Cook techniques

## Par-baking hashbrowns

Par-baking is the technique of partially cooking hashbrowns to achieve a golden brown texture while allowing for further cooking later in the recipe.

## Mixing flavors

Combining various ingredients such as sausage, cheese, and seasonings ensures a well-rounded flavor profile in each bite.

## Forming bite-sized portions

Shaping the mixture into small, uniform bites helps with even cooking and makes them easy to eat as appetizers.

## Baking for crispiness

Baking at the right temperature allows the bites to develop a crispy exterior while keeping the inside tender and flavorful.

See also Peanut Butter Crunch Bars

## Garnishing

Adding fresh herbs or drizzling sauces can enhance the presentation and elevate the taste of the finished dish.

# FAQ

**Can I use frozen hashbrowns for this recipe?**

Yes, frozen hashbrowns can be used; however, make sure to thaw and drain any excess moisture before mixing.

**How do I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

**Can I make these bites ahead of time?**

Yes, you can prepare the mixture and form the bites in advance, then refrigerate until ready to bake.

**What can I serve with sausage hashbrown bites?**

These bites pair well with dipping sauces like ranch, ketchup, or a spicy aioli.

**Can I substitute the sausage with another protein?**

Yes, you can substitute the sausage with ground turkey or chicken for a lighter option, or use vegetarian alternatives.



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## Conclusion

These sausage hashbrown bites are a delightful and simple dish that combines the savory flavors of sausage with the crispy texture of hashbrowns. Perfect for breakfast or as a snack, they are sure to please both kids and adults alike. With a crispy exterior and a hearty filling, these bites offer both convenience and taste, making them an excellent addition to any meal.

## More recipes suggestions and combination

### **Breakfast Casserole**

Combine eggs, sausage, cheese, and hashbrowns in a casserole dish for a hearty breakfast that can feed a crowd.

### **Veggie Hashbrown Frittata**

Add bell peppers, onions, and spinach to your hashbrowns and top with eggs for a colorful and nutritious frittata.

### **Sausage and Egg Breakfast Tacos**

Use these sausage hashbrown bites as a filling for breakfast tacos topped with scrambled eggs and your favorite salsa.

See also [Beef Barley Soup](#)

### **Loaded Hashbrown Skillet**

Sauté your hashbrowns with sausage, bell peppers, onions, and top with cheddar cheese for a delicious one-pan meal.

## Breakfast Burritos

Wrap the sausage and hashbrowns in a tortilla with scrambled eggs and cheese for a portable breakfast option.



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