



[Sausage Breakfast Pie](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 minutes

Cook time: 55 minutes

Sausage Breakfast Pie Mise en Place:

- [Large Mixing Bowl](#)
- [Measuring Cup](#)
- [9" Pie Plate](#)
- Knife
- Cutting Board
- Spoon
- [Whisk](#)
- [Pot Holders](#)

Sausage Breakfast Pie Ingredients:

- 10 Sausage Links, pre-cooked
- 2 cups Hash Browns, uncooked
- 2 TBSP Butter
- 2 tsp Vegetable Oil (or canola oil)
- 6 large Eggs
- ½ cup Whole Milk
- Pinch Salt
- Pinch Pepper
- 1½ cups Monterey Jack Cheese, shredded, divided

Sausage Breakfast Pie Directions:

- Preheat oven to 375°.
- In a [large mixing bowl](#) mix together hash browns, oil, a pinch of salt and pepper and butter

until well combined.

- Press firmly the hash brown mixture into a [9" Pie Plate](#) on the bottom, and up the sides a bit, creating a crust.
 - Bake for 15 minutes.
 - While the crust is baking, work on the filling.
 - Cut each sausage link into 4-6 pieces, or, alternatively you can use pre-cooked sausage crumbles.
 - [Whisk](#) together eggs, milk, a pinch of salt and pepper until completely combined.
 - Stir sausage and one cup of shredded Monterey Jack cheese into egg mixture.
 - Remove baked crust from oven and pour filling inside; top with remaining shredded Monterey Jack cheese.
 - Reduce oven to 350° and bake for 35-40 minutes until cooked throughout. The top should be golden brown and when you wiggle the pan or press on the top the eggs will be firm and not move about.
 - If you are making this ahead as a freezer meal; using a disposable pan, make the crust, fill, bake, and allow to cool completely. Use a [Sharpie](#) on the aluminum foil you are wrapping the Sausage Breakfast Pie with, or a piece of tape attached to the aluminum foil to write down cooking directions. Pop in the freezer.
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- Makes 6 servings Sausage Breakfast Pie