

Holiday Brunch Casserole



Ingredients

2 cups frozen shredded hash brown potatoes
½ lb Maple flavored Jimmy Dean sausage, cooked and drained
½ cup bacon bits
1 cup shredded cheddar cheese (non-dairy or regular), *divided*
½ cup GF Bisquick
¼ teaspoon salt
2 eggs
1 ½ cups milk (regular or almond)

Optional:

1 medium green or red pepper, chopped
1 green onion, chopped

Directions

In a large bowl, combine the hash browns, sausage, bacon, and 1 cup cheese (pepper and onion if desired.) Transfer to a greased 8x8-in. baking dish.

In another bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprinkle with remaining cheese. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 45 minutes or a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.