

myrecipes

Cheesy Sausage-and-Croissant Casserole

★★★★☆

This casserole is rich, delicious, and worthy of Christmas breakfast. Gruyère cheese browns beautifully and adds a nutty flavor to the dish. You can sub Swiss cheese if you prefer.

Hands-On: 20 mins
Total: 1 hr 15 mins
Yield: Makes 8 to 10 servings



Ingredients

1 pound hot ground pork sausage (such as Jimmy Dean)

1 ¼ cups (5 oz.) shredded Parmesan cheese

1 teaspoon table salt

6 green onions, sliced

1 (13.22-oz.) package mini croissants (about 24), torn

Vegetable cooking spray

3 cups milk

1 cup heavy cream

Directions

Step 1

Cook sausage 8 minutes in a skillet over medium-high heat, stirring to crumble. Toss together sausage, Parmesan, and next 3 ingredients; arrange in a 13- x 9-inch baking dish coated with cooking spray.

Step 2

Whisk together milk and next 2 ingredients; pour over sausage mixture. Cover and chill 8 hours.

Step 3

Preheat oven to 350°. Uncover casserole, and sprinkle with Gruyère. Bake 45 minutes or until golden. Let stand 10 minutes.

5 large eggs, lightly
beaten

2 cups (8 oz.) shredded
Gruyère cheese

© COPYRIGHT 2021 MYRECIPES. ALL RIGHTS RESERVED.
Printed from <https://www.myrecipes.com> 12/02/2021