Jimmy Dean Breakfast Casserole

Adsy.Pw · 11/10/2025

Prep Time

45

Dificult

Hard

Servings

6

Description

Jimmy Dean Breakfast Casserole by Adsy.Pw

Ingredients

- 1 package (16 oz / 450 g) Jimmy Dean pork sausage (regular
- hot
- or maple)
- 6 large eggs
- 2 cups milk (whole or 2%)
- 1 tsp dry mustard (optional
- adds flavor depth)
- ½ tsp salt
- ½ tsp black pepper
- 6 cups cubed bread (day-old white or French bread works best)
- 1½ cups shredded cheddar cheese
- ½ cup shredded mozzarella or Monterey Jack cheese
- ¼ cup chopped green onions (optional)

Instructions

1. Cook the sausage: In a skillet over medium heat
2. cook Jimmy Dean sausage until browned and crumbly. Drain well and let cool slightly. Prepare the egg mixture: In a large bowl
3. whisk together eggs
4. milk
5. dry mustard
6. salt
7. and pepper until fully combined. Assemble the casserole: Lightly grease a 9×13-inch baking dish. Spread cubed bread evenly in the dish. Sprinkle cooked sausage and cheeses over the bread. Pour the egg mixture evenly over everything. Press down lightly so the bread soaks up the liquid. Rest or refrigerate (optional): You can bake immediately
8. or cover and refrigerate overnight for even richer flavor. Bake: Preheat oven to 350°F (175°C). Bake uncovered for 40–45 minutes
9. or until golden brown and the center is set. Cool and serve: Let rest for 10 minutes before slicing. Serve warm — perfect with hot sauce or ketchup on the side!