



BREAKFAST LASAGNA BAKE

July 29

National Lasagna Day



INGREDIENTS

- 8 Potato Products, frozen Hashed patty, Pre-browned, 2.25 oz each
- 1 Pound Pork Sausage, fresh or frozen Bulk, Link, or Patty, Market Style, Raw
- 10 Large Eggs (scrambled)
- 2 Cups Shredded Cheddar Cheese
- 2 Cups Cherry Tomatoes (halved)
- Chives, Salsa or Sour Cream (optional toppings)

DIRECTIONS

1. Preheat oven to 375°. Lightly grease a 9x13-inch baking dish with non-stick cooking spray.
2. Brown the breakfast sausage in a large skillet. Once browned, set aside and drain. Pour off excess grease from the skillet.
3. In a bowl, whisk together the eggs and pour into the greased skillet and scramble the eggs.
4. In the prepared baking dish, place the frozen hashbrowns into a single layer. Spread the browned sausage and scrambled eggs over the top. Top with shredded cheddar cheese and tomatoes. Cover tightly with foil.
5. Bake in the preheated oven for 25 minutes, then remove the foil and bake another 15 minutes. Let cool slightly before serving.
6. Serve as is, or with preferred toppings like chives, salsa or sour cream.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Vegetable

MEAL TYPE

 Breakfast

YIELD

8 Cups

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Cup	1 Cup	1 Cup	1 Cup