

# Amy's Breakfast Casserole

## **Ingredients:**

### *First Step:*

- 2 1/2 c. unseasoned croutons/hard bread (unseasoned stuffing mix works well- I use homemade bread cubes)
- 1 lb original sausage in a roll
- 1 c. cheddar cheese- add more if you really like cheese
- 4 eggs beaten
- 2 1/4 c. milk

### *Second Step:*

- 1 can Cream of Chicken or Mushroom Soup (I use chicken)
- 1/2 c. milk

## **To Make:**

### *Night Before:*

1. Brown and drain the sausage
2. Put croutons/bread in a 9x13 lasagna pan
3. Mix sausage, cheese, eggs (beaten) with milk- pour over the croutons/bread
4. Refrigerate overnight

### *Next Morning:*

1. Preheat oven to 350\*
2. Mix soup and 1/2 c milk together and pour over sausage mixture
3. Place in oven and bake for 1 1/2 hrs- it will get dark from the cheese

**Note:** This meal is even better the second day!!!!

### *In slow cooker-*

place everything in the slow cooker- let it sit for a while to absorb the egg- cook overnight on low for 8 hours.

not the same consistency- but easier