

CHEESY CHORIZO BREAKFAST CASSEROLE



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 10-12 servings*

Reorder No.	Description	Amount
786470	Gran Sazon® Chorizo Pork Sausage	1 lb.
714932	Medium White Onion, diced	1
644650	Garlic, minced	3 cloves
671332	Red Bell Pepper, diced	1
505412	Gordon Choice® Large Grade A Shell Eggs	6 eggs
512109	Milk	¾ cup
437360	GFS® Shredded Hash Browns, thawed	30 oz.
191043	Gordon Choice Mild Cheddar Cheese, Fine Shredded	2 cups
225037	Trade East® Regular Ground Black Pepper	¼ Tsp.
198889	Green onions, thinly sliced	to taste

Preparation Instructions

Wash hands.

Preheat the oven to 375°F.

Cook the chorizo in a medium saute pan until browned. Add the onion, garlic, and red pepper to the pan, and saute until cooked. Remove from pan. Add the hash browns and 1 1/2 cups cheese to the mixing bowl. Stir to combine. Next, add the chorizo mixture.

In a separate bowl, whisk together the eggs, milk and black pepper. Then add to the hash brown mixture. Stir to combine.

Pour the mixture into a baking dish and top with the remaining 1/2 cup of shredded cheese. Cover with aluminum foil and bake for 30 minutes. Then remove the aluminum foil and bake for an additional 10-15 minutes until the potatoes in the center are cooked through. Remove and let cool for about 5 minutes. Sprinkle with green onions and serve.