



Hashbrown Sausage Bites

Description

Ingredients

4 cups frozen hashbrowns, thawed
1 pound breakfast sausage
1 cup shredded cheddar cheese
1/4 cup chopped green onions
2 cloves garlic, minced
1/2 teaspoon black pepper
1/4 teaspoon paprika
2 large eggs, beaten
Non-stick cooking spray

Directions

Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper and lightly spray with non-stick cooking spray.

In a large skillet, cook the breakfast sausage over medium heat until browned and fully cooked. Break it into small crumbles as it cooks, then drain any excess fat.

In a large mixing bowl, combine the thawed hashbrowns, cooked sausage, cheddar cheese, green onions, garlic, black pepper, and paprika. Mix thoroughly.

Add the beaten eggs to the mixture and stir until all ingredients are well combined.

Using your hands or a small ice cream scoop, form the mixture into bite-sized balls and place them on the prepared baking sheet.

Bake in the preheated oven for 20-25 minutes, or until the hashbrowns are golden brown and the bites are cooked through.

Allow the bites to cool for a few minutes before serving. Enjoy warm, paired with your favorite dipping sauces or sides.

Category

1. Granda Recipes

Date

23/01/2025