

Sweet Potato and Sausage Breakfast Casserole

A hearty and flavorful breakfast casserole with sweet potatoes, sausage, and the subtle flavor of Honeybush Pumpkin Chai tea.

PREP TIME: 20 minutes

COOK TIME: 45 minutes

1 lb breakfast sausage, crumbled
2 med sweet potatoes, diced
1/2 C onion, diced
1/2 C red bell pepper, diced
1/2 C shredded cheddar cheese
1/2 C brewed Honeybush Pumpkin Chai

tea, cooled
6 lg eggs
1 C milk
1/2 t salt
1/4 t black pepper

PREHEAT THE OVEN to 375°F.

COOK THE SAUSAGE in a skillet over medium heat until browned.

ADD THE SWEET POTATOES, onion, and bell pepper, and cook until tender.

COMBINE THE SAUSAGE mixture and cheddar cheese in a greased 9x13-inch baking dish.

WHISK THE EGGS, Honeybush Pumpkin Chai tea, milk, salt, and pepper together.

POUR THE EGG MIXTURE over the sausage and vegetables.

BAKE FOR 45 MINUTES, or until the eggs are set and the top is golden brown.

COOL SLIGHTLY before serving.