

Jimmy Dean Hearty Sausage Mini Quiches

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

These delicious sausage mini quiches are perfect for a brunch buffet. The ingredients can be easily adjusted to what you have on hand and everyone is sure to love them.

Ingredients

- 1 (16 ounce) package Regular Flavor Jimmy Dean Pork Sausage
- cooked
- crumbled and drained - 8 eggs
- lightly beaten - ¼ cup milk or water - ¾ cup shredded Cheddar
- mozzarella or provolone cheese - 1 teaspoon salt - ¼ teaspoon black pepper - 1 tablespoon olive oil or butter - ½ cup thinly sliced green onion - ½ cup diced sweet red pepper (Optional) - 1 cup thinly sliced mushrooms or yellow squash (Optional) - 1 cup frozen Southern-style hash brown potatoes or diced
- pre-baked red potatoes (Optional) - ¼ cup Parmesan cheese (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). In a large mixing bowl
2. combine eggs
3. milk or water
4. cheese
5. salt
6. and pepper; set aside. Heat olive oil or butter in a large skillet; sauté onions and any optional vegetables desired until vegetables are tender. Add vegetables and sausage to egg mixture; stir well. Place 12 foil baking cups into the cupcake pan. Distribute sausage-and-egg mixture evenly into baking cups. Bake until eggs are set
7. about 22 minutes. Remove from the oven. Sprinkle with Parmesan cheese if desired. Tips Time-Saving Tip: One 10-ounce package of fully cooked Jimmy Dean Hearty Sausage Crumbles may be substituted for one 16-ounce roll of fresh breakfast sausage in most dishes.