



Tips

- Remember to cook the sausage until it's completely browned. I also recommend draining the excess grease from the meat so it's not oily.
- Cook the eggs thoroughly over low heat before spreading 'em on top of the tortillas and salsa. Too much heat makes scrambled eggs tough!
- Don't forget to grease the whole dish with olive oil or non-stick spray. Otherwise, your breakfast burrito casserole will stick to the bottom.
- It can take anywhere from 30-40 minutes to bake this casserole. You'll know it's done when the top turns a nice golden brown.
- Garnish your baked casserole with sliced black olives, candied jalapenos, fresh cilantro, or thinly sliced green onions. And don't forget hot sauce, of course!
- Skip the store-bought shredded cheese and grate it from a block —freshly grated cheese melts better and is sooo much yummier.

Storage

spoon the leftover casserole into an airtight container and refrigerate for up to three days.

Then, simply microwave individual portions until warm for a quick and easy breakfast.

I don't recommend freezing the casserole after it's baked. The eggs specifically can become watery and tough if you freeze and thaw 'em.

Variations

- You can make this easy breakfast burrito casserole with breakfast sausage, spicy pork sausage, ground beef, or cooked chorizo.
- In addition to the green bell peppers (or in place of them) add green chiles, red chile peppers, or chipotle peppers for a Southern kick!
- Pick your favorite salsa! Salsa verde, mild tomato salsa, and pico de gallo all work great.
- Feel free to use whole milk or 2% milk—either is fine in this recipe. Or, use half-and-half for an extra creamy casserole!
- You can use mild cheddar, sharp cheddar cheese, pepper jack, Colby jack, Monterey jack, or mozzarella in breakfast burrito casserole.
- Add frozen hash browns on top of the final layer of tortillas for an extra crispy crust! So fun, too.
- Make your breakfast burrito casserole even more filling by adding a can of drained black beans or pinto beans.