**Biscuit Breakfast Casserole**

**by Dana in Forest Glen**

**Supplies You’ll Need**

* 2 cans refrigerated biscuit dough such as Pillsbury Grands Homestyle or Country Biscuits
* 10 large eggs
* ¾ cup milk
* 1 cup shredded cheddar cheese
* 2 cups cooked breakfast sausage 375 grams, chopped into bite-sized pieces
* 1 red bell pepper diced
* 1 teaspoon dried oregano
* ¼ teaspoon kosher salt
* ¼ teaspoon ground pepper
* ¼ cup unsalted butter melted (½ stick)
* 1 teaspoon garlic powder
* 1 teaspoon dried parsley
* 9 x 13 Baking Pan

**Making the Magic Happen**

* Preheat oven to 350°F. Spray a 9×13-inch baking dish well with nonstick cooking spray. Set aside.
* Slice biscuits into quarters and place pieces in the sprayed baking dish.
* 2 cans refrigerated biscuit dough.
* In a large bowl, whisk 10 eggs together.
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* Add milk, shredded cheddar cheese, cooked breakfast sausage, bell pepper, dried oregano, salt, and pepper to the egg mixture and stir well to mix (¾ cup milk, 1 cup shredded cheddar cheese, 2 cups cooked breakfast sausage, 1 red bell pepper, 1 teaspoon dried oregano, ¼ teaspoon kosher salt, ¼ teaspoon ground pepper)
* Pour egg mixture over the biscuits in the baking dish.
* Place baking dish in oven for 25 minutes. After 25 minutes, remove from oven and cover lightly with aluminum foil and return to oven for 10 minutes.
* In a small bowl, stir together melted butter, garlic powder and dried parsley ( ¼ cup unsalted butter, 1 teaspoon garlic powder, 1 teaspoon dried parsley)
* Remove baking dish from oven, remove aluminum foil and spread melted butter mixture evenly over casserole. Cover again with aluminum foil and return to oven to bake for 10 more minutes (this will be 45 minutes bake time total).
* Remove casserole from oven and insert knife in middle of casserole to test if eggs are thoroughly cooked.
* Let casserole cool for 5 minutes before slicing and serving.
* Enjoy!!