

Breakfast Sausage Au Gratin

Prep time: 15 mins Total time: 15 mins
Serves: 42

Ingredients

- 1 bag (20.35 ounces) Idahoan® SLICES Au Gratin Potatoes (prepared according to hot water instructions)
- 1 gallon hot water (water should be between 180°F to 190°F)
- 3 pounds breakfast sausage (either bulk spicy or traditional sausage)
- ½ pound onion (diced and sautéed)
- ½ pound shredded cheddar cheese

Instructions

1. Measure 1 gallon of hot, not boiling, water into a large bowl. Add the seasoning mixture and hydrate.
2. Place the potato slices into a full 2½ inch hotel pan. Top with the diced onions, and sausage. Pour the rehydrated Au Gratin seasoning mixture over the potatoes and sausage.
3. Bake uncovered in a 400°F oven for 30 minutes. Top with shredded cheddar cheese and bake for 10 more minutes.
4. Remove from the oven and cut into portions. Hold hot for service.

Nutrition Information

Calories: 151 Fat: 14g Carbohydrates: 1g Sodium: 302mg Protein: 6g Cholesterol: 29mg

Recipe by Idahoan® Foods - Foodservice at <https://idahoanfoodservice.com/?p=10039>