



1 Photo

- READY IN 55 mins

Sunday Brunch Bake

"Feed a crowd with this delicious layered egg casserole with mushrooms, sausage, tomatoes, and cheese." — Kraft Natural Shredded Cheese

Ingredients [Edit and Save](#)

Original recipe makes 12 servings [Change Servings](#)



- 12 eggs
- 1/3 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1 (16 ounce) package breakfast pork sausage
- 1 cup sliced fresh mushrooms
- 1 onion, chopped 2 tomatoes, chopped
- 1 (8 ounce) package KRAFT Finely Shredded Triple Cheddar Cheese

[Check All Add to Shopping List](#)

Directions

1. Heat oven to 400 degrees F.
2. Beat eggs and sour cream with whisk until well blended. Pour into 13x9-inch baking dish sprayed with cooking spray. Bake 10 min. or until egg mixture is softly set. Meanwhile, cook sausage, mushrooms and onions in large skillet on medium heat 6 to 8 min. or until sausage is done, stirring occasionally. Drain.
3. Reduce oven temperature to 325 degrees F. Spoon tomatoes over egg layer; cover with sausage mixture and cheese.
4. Bake 30 min. or until center is set.

[Kitchen-Friendly View](#)

- PREP 15 mins
- READY IN 55 mins

Footnotes

- Special Extra: Serve this delicious entrée with a fresh fruit salad.