Sarah’s Ever-Changing Frittata-Crustless Quiche Egg Bake (thing…)

(From the recipe file of Sarah Wilkey, Winnemucca, Nevada)

1 dozen large eggs

½ c half & half or heavy whipping cream

1 lb. or pkg diced fully cooked sausage

1 ea. diced red bell pepper

1 tbsp minced garlic

1 pkg 20 oz “simply potatoes” shredded hash browns

1 ½ c shredded cheese (Monterey Jack)

1 tbsp Italian seasoning or herbs de Provence (optional)

Use olive oil to grease a 13x19 inch pan. Spread hash browns evenly in bottom of pan. Heat 1tbsp of butter in skillet. Sauté garlic until fragrant (about 30 seconds). Add sausage sautéing and stirring occasionally for 2 minutes. Add bell pepper and sauté for 3 more minutes or until sausage is golden brown. Remove from heat. Spread sausage sauté mixture in an even layer over potatoes. Season with salt and pepper. Spread shredded cheese in even layer on top of sausage mixture.

Crack 12 eggs into large mixing bowl. Add ½ cup of half & half. Add 1 tbsp Italian seasoning. Whisk until fully incorporated. Pour mixture evenly over the top ingredients in baking dish. Cover with aluminum foil. Bake for 45 minutes.

Dish is done when internal temperature reaches 165 degrees. Let sit for 15 minutes to allow for center to “set.”