

Breakfast bake with pork sausage and crispy hash potato

Serves 6 to 8
Difficulty level: easy
Preparation time: 15 mins
Cooking time: 40 to 50 mins

2 tsp black pepper
500g pork sausages
1 onion, finely diced
1 red capsicum, diced
2 cups broccoli, chopped
300g Dutch cream, Desiree or Sebago potatoes (boiled until tender and drained)
Salt and pepper to taste
6 large eggs, whisked
¾ cup milk
¼ cup cream
2 cups grated cheese

Preheat oven to 220°C.

Peel the boiled potatoes and roughly break them up, tossing them with ¼ cup oil. Season with salt and place them onto a baking tray in one layer until golden and crispy for 20 minutes.

Reduce the oven to 170°C.

Remove the pork meat from the sausage skins. Heat a non-stick frypan over high heat and add in the pork sausage, cook until just starting to brown. Remove the sausage from the pan and add in the onions and capsicum. Cook for 2 minutes, then add the broccoli. Cook for a further 3-4 minutes until just softened, and mix in the pork sausage. Remove from the heat.

Combine the eggs with the milk and cream and half the grated cheese. Into a greased baking dish, pour in the vegetable and sausage, pour over the egg and cheese mix, jiggling the dish, so the egg mixture sinks to the bottom of the dish. Scatter over the crispy potatoes then scatter over the remaining grated cheese.

Bake for 30 minutes until golden. Serve hot or cold.



Recipe by chef Dominique Rizzo

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