

Tater Tot Breakfast Casserole with Sausage

by [RecipeLion.com](https://www.recipelion.com) Test Kitchen

Serves: 6

Preparation Time: 20 min

Cooking Time: 45 min

INGREDIENTS

- 1 bag frozen tater tots
- 1½ cup milk
- 1 pound ground pork sausage
- 4 cups baby spinach
- salt and pepper to taste
- 10 eggs
- 1 yellow onion, minced
- 1½ cup shredded Cheddar cheese



INSTRUCTIONS

1. Preheat the oven to 375 degrees. Grease a 9x13 inch baking dish.
2. In a large skillet over medium heat, fry the ground sausage and onion together, approximately 5-7 minutes. Drain off any excess fat. Add the spinach to the skillet and stir until wilted, about 2-3 minutes. Remove from heat and pour into the baking dish.
3. Meanwhile, whisk together the eggs and milk. Season with salt and pepper.
4. Pour the egg mixture over the sausage and stir to combine.
5. Sprinkle with Cheddar cheese.
6. Bake the mixture for 30 minutes.
7. Remove from oven and increase the heat to 425 degrees. Line the top of the casserole dish with tater tots, return to the oven, and bake an additional 10-12 minutes, or until tater tots are heated through. I like to turn the broiler on for a few minutes at the very end to make sure the tater tots get nice and crispy. Serve warm.

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