Cheesy Hash Browns with Sausage

Ingredients:

14 ounces smoked sausage
2 to 3 tablespoons butter
1 onion, chopped
20 ounces frozen shredded hash browns
1 cup sour cream
4 to 8 ounces shredded cheddar cheese, depending on how cheesy you like it
1/4 teaspoon black pepper

Directions:

Cut smoked sausage into 1/2 to 1 inch slices.
In a skillet, add butter, onion and sliced sausage.
Cook until your sausage is slightly browned and your onions are tender.
Remove from heat and set aside.
Preheat your oven to 350 degrees.
Take a 9 x 13 inch baking pan and spray it with non-stick cooking spray. Set aside.
In a large bowl, add hash browns, sour cream, shredded cheddar cheese, black pepper and your sausage and onion.
Stir together until well combined.
Place the mixture into your prepared pan and spread it out evenly.
Bake in the oven for about 40 minutes or until it is lightly browned.
Remove from oven and place onto a wire rack.
Let cool for 5 minutes before serving.

Amy Lynn's Kitchen
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