



FARMERS MARKET

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Cheesy Sausage and Croissant Casserole

Serves 8 – 10

Ingredients

1 pound hot or mild ground pork sausage (such as Jimmy Dean)
1 1/4 cups (5 oz.) shredded Parmesan cheese
1 teaspoon table salt
6 green onions, sliced
1 (13.22-oz.) package mini croissants (about 24), torn
Vegetable cooking spray
3 cups milk
1 cup heavy cream
5 large eggs, lightly beaten
2 cups shredded Gruyère cheese (about 8 oz.)

Cook sausage about 8 minutes in a skillet over medium-high heat, stirring to crumble. Toss together sausage, Parmesan cheese, and next 3 ingredients; arrange mixture in a 13- x 9-inch baking dish coated with cooking spray.

Whisk together milk and next 2 ingredients; pour over the sausage mixture. Cover and chill dish for 8 hours or overnight.

Preheat oven to 350°. Uncover casserole, and sprinkle with Gruyère cheese. Bake 45 minutes or until golden. Let stand 10 minutes.

Credit: southernliving.com