

# Potato, Sausage, and Spinach Breakfast Casserole

## Ingredients

- 16 large eggs
- 1 1/4 cups heavy cream
- 1 1/2 teaspoons kosher salt plus more
- 3/4 teaspoon freshly ground black pepper plus more
- 5 tablespoons unsalted butter, divided
- 12 ounces fresh breakfast sausage links
- 2 cups sliced leeks, white and green parts only
- 2 russet potatoes (1 1/2 lb.), peeled, shredded, and lightly squeezed
- 6 oz. fresh spinach
- 2 cups mixed shredded cheddar and jack cheeses

## Preparation

Position a rack in top third of the oven; preheat to 350°. Whisk eggs, cream, 1 1/2 tsp. salt, and 3/4 tsp. pepper in a large bowl; set aside.

Melt 1 Tbsp. butter in a 12” cast-iron or nonstick ovenproof skillet over medium heat. Add sausages without the casings, and cook breaking into bits until browned all over, about 10 minutes. Transfer to a plate. Add leeks to skillet. Season with salt; cook until wilted, about 5 minutes. Transfer to a small bowl.

Melt 3 Tbsp. butter in same skillet over medium heat. Add potatoes, spreading out in an even layer. Cook without stirring until bottom and edges are crisp and golden brown, about 10 minutes. Slide potato pancake onto a large plate. Invert onto another large plate. Melt 1 Tbsp. butter in skillet. Slide potato pancake into skillet browned side up; cook until bottom is golden brown, about 10 minutes.

Scatter spinach, leeks, and sausage over potato pancake, each in an even layer. Season with salt and pepper, then pour in egg mixture. Sprinkle cheese over.

Bake until casserole is puffed and golden brown, 35–40 minutes. Serve warm or at room temperature.