



RECIPE | TOMATOES

SUNRISE TATER TOT CASSEROLE



[PURE-FLAVOR.COM](https://www.pure-flavor.com)

SUNRISE TATER TOT CASSEROLE

Recipe created by *Laura Ashley Johnson*



1 hr

10 min | **50 min**
PREP. | COOKING



12



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Bumbles® Yellow Grape Tomatoes, halved and divided
- 3 ct** Pure Flavor® Sweet Bell Peppers, diced
- 8** large eggs
- 3** green onions, sliced & divided
- 28 oz** tater tots
- 1 lb** ground breakfast sausage
- 2 cups** cheddar cheese, shredded & divided
- ½ cup** milk
- Salt and pepper, to taste
- Hot sauce, optional for serving

DIRECTIONS

- 1** Preheat oven to 350°F.
- 2** In a cast iron skillet, cook sausage over medium heat until no longer pink and discard grease. Add peppers and whites of green onions to pan and sauté until tender.
- 3** Turn off heat and add ¾ of tomatoes on top, face down in an even layer. Sprinkle with 1 ½ cups of shredded cheese on top.
- 4** In a large mixing bowl, whisk together eggs, milk, salt and pepper. Pour egg mixture evenly in the skillet.
- 5** Arrange tater tots over the egg mixtures in circles, starting with a row along the edge of the pan and working your way in until completely covered.
- 6** Bake for 35 minutes until eggs have fully set. Sprinkle with remaining cheese and bake for an additional 5 minutes.
- 7** To serve garnish with remaining tomatoes & green onions. Serve with hot sauce if desired and enjoy!