

Cheesy Sausage & Egg Scramble

Start your day with a delicious and hearty Cheesy Sausage & Egg Scramble. This quick recipe combines savory sausage with fluffy scrambled eggs and melted cheese for a satisfying breakfast.


15 min

Total time

easy

Difficulty

400

kcal / serving

Ingredients

- 2 large eggs
- 1 link of breakfast sausage
- 1/4 cup shredded cheese (cheddar or your choice)
- 1 tablespoon milk
- Salt and pepper to taste
- 1 teaspoon olive oil or butter

Steps

- 1 In a small bowl, whisk together the eggs, milk, salt, and pepper until well combined.
- 2 Remove the sausage from its casing and crumble it into a non-stick skillet.
- 3 Heat the skillet over medium heat and cook the sausage until browned and fully cooked, about 4-5 minutes.
- 4 Push the cooked sausage to one side of the skillet and add olive oil or butter to the other side.
- 5 Pour the egg mixture into the skillet and gently stir with a spatula, mixing with the sausage as the eggs begin to set.
- 6 Once the eggs are almost fully cooked, sprinkle the shredded cheese on top and let it melt for a minute.
- 7 Stir everything together until well combined and the cheese is melted. Serve hot.