

Baked Scrambled Eggs with Garlic Sausages and Potatoes

Turkish-style baked scrambled eggs with garlic sausage and potatoes. A hearty one-pan breakfast perfect for feeding a crowd. Ready in 25 minutes!

10 min

PREP

15 min

COOK

25 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 onion
- 1 clove garlic
- 4.8 oz Turkish sausage
- 2 potato
- 0.5 sprig parsley
- 2 egg
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper

Instructions

1 Prepare oven and dish

Preheat oven to 375°F (190°C). Grease a 9x13 inch baking dish with 1 tablespoon butter, coating the bottom and sides completely.

2 Cook the sausages

Heat a large skillet over medium heat. Add 4.8 oz garlic sausages and cook for 5-6 minutes, turning occasionally, until browned on all sides and heated through.

3 Remove sausages from skillet and set aside on a plate. Keep the rendered fat in the pan for cooking the potatoes.

4 **Cook the potatoes**

Add diced potatoes to the same skillet with the sausage fat. Cook over medium heat for 8-10 minutes, stirring occasionally, until potatoes are golden brown and fork-tender. Season with 1 teaspoon salt and 1 teaspoon pepper.

5 **Prepare egg mixture**

Crack 6 eggs into a large bowl. Add minced garlic clove and whisk vigorously until eggs are well beaten and slightly frothy, about 1 minute.

6 **Assemble the dish**

Arrange cooked sausages and potatoes evenly in the prepared baking dish. Pour beaten egg mixture over the top, ensuring it covers all ingredients. Tear 0.5 sprig fresh herbs and sprinkle over the surface.

7 **Bake**

Bake for 25-30 minutes, until eggs are set and top is lightly golden. The center should barely jiggle when you gently shake the dish.

8 Remove from oven and let rest for 3-5 minutes before serving. Serve hot directly from the baking dish.

Tips

Pre-cook potatoes until just tender - they'll finish cooking in the oven. Overcooked potatoes will become mushy and release excess moisture into the eggs.

Whisk eggs thoroughly with milk until completely smooth and slightly frothy. This incorporates air and creates a lighter, fluffier texture in the finished dish.

Let the cooked sausage and potatoes cool slightly before adding the egg mixture. Too much heat can cause the eggs to cook unevenly or curdle.

Use room temperature eggs when possible, as they blend more easily with other ingredients and cook more evenly than cold eggs straight from the refrigerator.

Don't skip greasing the baking dish thoroughly - eggs can stick stubbornly. Butter works better than oil for preventing sticking and adds flavor.

Check for doneness by gently shaking the dish - the center should be just set with a slight jiggle. The eggs will continue cooking from residual heat after removal.

Allow the dish to rest for 3-5 minutes before serving. This helps the eggs set completely and makes serving cleaner and easier.

Garnish with fresh herbs just before serving to maintain their bright color and fresh flavor. Dried herbs can be added to the egg mixture before baking.

