Savory Leftover Stuffing & Sausage Breakfast Strata



Christmas Leftover Series | An Easy Make-Ahead Holiday Breakfast

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Turn leftover Christmas stuffing into a hearty, cheesy breakfast casserole with savory breakfast sausage and a rich egg custard. This breakfast strata combines seasoned herb stuffing, browned sausage, sharp cheddar, and fluffy baked eggs in one comforting dish. The best part? You can assemble everything the night before, refrigerate it, and bake it the next morning.
It's a wonderful choice for a relaxed Christmas morning breakfast, a post-holiday brunch, or feeding overnight guests without spending the morning cooking.

Recipe at a Glance

- Servings: 8
- Prep Time: 20 minutes
- Chilling Time: At least 1 hour or overnight
- Cook Time: 50–60 minutes
- Total Time: Approximately 2 hours 15 minutes with 1-hour chilling, or overnight plus baking
- Oven Temperature: 375°F
- Equipment: 9 × 13-inch baking dish, large skillet, large mixing bowl, whisk, measuring cups and spoons

YOU'LL NEED

For the Breakfast Strata

- 1 pound ground breakfast sausage, mild or hot
- 6 cups leftover cooked herb stuffing
- 2 cups shredded sharp cheddar cheese or Gruyère
- 10 large eggs
- 3 cups whole milk
- 1 teaspoon Dijon mustard
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon garlic powder
- 2 green onions, thinly sliced (optional, for garnish)

ALL YOU HAVE TO DO

1. Cook the breakfast sausage

Heat a large skillet over medium-high heat. Add the ground breakfast sausage, breaking it into small crumbles with a wooden spoon or spatula.

Cook until browned and completely cooked through, with no pink remaining. Drain excess grease and set the sausage aside to cool slightly.

2. Prepare the baking dish

Grease a 9 × 13-inch baking dish with butter or cooking spray.

If your leftover stuffing contains large pieces, break them into smaller, bite-size chunks so they layer evenly.

3. Layer the stuffing, sausage, and cheese

Spread half of the leftover stuffing evenly across the bottom of the baking dish.

Add half of the cooked sausage, followed by half of the shredded cheese.

Repeat with the remaining stuffing, sausage, and cheese.

4. Prepare the egg mixture

In a large mixing bowl, whisk together the eggs, whole milk, Dijon mustard, salt, black pepper, and garlic powder until thoroughly combined.

Pour the egg mixture evenly over the layered stuffing and sausage. Press the stuffing gently with the back of a spoon so the pieces absorb the custard.

5. Refrigerate overnight

Cover the baking dish tightly with plastic wrap or foil and refrigerate for at least 1 hour, preferably overnight.

Keep the casserole refrigerated while it soaks. Do not leave it sitting on the kitchen counter.

6. Bake the strata

Preheat the oven to 375°F.

Remove the cover from the baking dish. Bake uncovered for approximately 50-60 minutes, until the top is puffed and golden and the center is fully set.

If the top begins browning too quickly before the center is cooked, loosely cover the dish with foil for the remaining baking time.

For food safety, check the center with a food thermometer. It should reach 160°F.

7. Rest and serve

Remove the strata from the oven and let it rest for 10-15 minutes before cutting.

Garnish with sliced green onions, if desired. Serve warm in generous squares.

Before You Begin: Using Christmas Leftovers

This recipe uses approximately 6 cups of cooked leftover herb stuffing. Stuffing that is slightly dry works especially well because it absorbs the egg mixture without becoming overly mushy.
If your stuffing is very moist, spread it on a baking sheet and dry it in a 300°F oven for about 10 minutes. Allow it to cool before assembling the strata.
The sausage is freshly cooked for this recipe, while leftover stuffing provides the holiday flavor.
Ingredients

Flavor Profile, Pairings & Kitchen Notes

Flavor and Texture: Savory breakfast sausage, seasoned herb stuffing, and melted cheese create a rich, comforting casserole. The top becomes lightly golden while the center stays tender and fluffy.

What to Serve With It:

- Fresh citrus and pomegranate fruit salad
- Sliced oranges and grapefruit
- Fresh berries
- A simple green salad
- Hot coffee or tea

Make-Ahead Tip: Assemble the strata the night before, cover, and refrigerate. In the morning, remove the cover and bake. If the dish is very cold straight from the refrigerator, it may need a little extra baking time. Always check that the center reaches 160°F.
Storage: Refrigerate leftover strata in an airtight container within 2 hours of baking. Keep refrigerated for up to 3–4 days.
Reheating: Reheat individual portions in the microwave or in a 325°F oven until the center reaches 165°F. Cover portions in the oven to prevent the top from drying out.

Easy Substitutions:

- No breakfast sausage? Use cooked crumbled bacon or diced leftover holiday ham.
- Different cheese? Monterey Jack, Swiss, or Gruyère work well.
- Want more vegetables? Add up to 1 cup of cooked mushrooms, bell peppers, or spinach. Cook vegetables first and drain excess moisture.
- No whole milk? Use 2% milk, although the finished strata may be slightly less rich.
- Using leftover turkey? Add 1–1½ cups diced cooked turkey along with the stuffing for a heartier casserole.
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Cook's Confidence Cue: The best strata has a fully set, tender center rather than a wet or soggy one. Use slightly dry stuffing, allow enough chilling time for the custard to soak in, and check the center temperature before removing the dish from the oven.