



Breakfast Casserole

Ingredients

- 8 oz sourdough baguette, cut in 1 ½ inch cubes
- 1 T olive oil
- ½ pound ground pork sausage (or 4 slices of bacon, cooked)
- 1 t dried rosemary or Italian seasoning, optional
- ¾ cup chopped onion
- 2 garlic cloves, minced
- 1 cup chopped spinach
- ¼ t nutmeg
- 8 large eggs
- ½ t salt
- ¼ t ground black pepper
- ⅔ cup milk
- ⅔ cup cream
- 1 ½ cup shredded cheddar cheese
- 2 T chopped parsley

Directions

- Grease a 9 X 13 pan
- Arrange bread cubes in an even layer in a sheet pan
- Bake on a baking sheet in a 300°F oven for 10 minutes
- Once done, remove and arrange in the bottom of a 9X13 pan and set aside
- Heat olive oil in a large skillet over medium heat.
- Add sausage and rosemary/Italian seasoning, if using, and break up the sausage into bite-size pieces with a wooden spoon as it begins to cook.
- Add the onion, garlic and spinach and cook until everything has slightly softened and sausage is mostly cooked through, about 5-6 minutes.
- Remove sausage and vegetable mixture from heat and spread in an even layer on top of bread.
- Whisk the eggs, salt, pepper, nutmeg, cream, milk, and cheese together.

- Evenly pour over sausage/vegetable mixture.
- Add another sprinkle of salt and pepper on top.
- Cover casserole with plastic wrap or aluminum foil and refrigerate for at least 30 minutes and up to 24 hours. (When ready to bake, allow to sit at room temperature for 10–15 minutes as oven preheats.)
- Preheat the oven to 375°F
- Bake the casserole, uncovered, until the top is golden, edges are crisp, and a toothpick inserted in the center comes out clean, about 40–45 minutes.
- Cool for 10 minutes, then Sprinkle with parsley, slice and serve
- To freeze, prepare and assemble until it's ready to put in the refrigerator to set
- Cover with plastic wrap, then a layer of aluminum foil, and freeze for up to 3 months.
- Thaw overnight in the refrigerator, and then bring to room temperature before baking as directed.