

Hearty Breakfast Casserole



PREPARATION TIME
15 minutes



COOKING TIME
40 minutes



PERFECT PARTNER
orange juice



This hearty breakfast casserole is a great opportunity to be thrifty. You can purchase day-old bread, or to save even more, use any bread heels you may have frozen. Either one will taste great.

SHOPPING LIST

- bell pepper • hot sausage
- white sandwich bread
- half-and-half • Cheddar cheese

ON HAND

- oil • onion • eggs
- dry mustard • salt

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INGREDIENTS

- 2 tablespoons vegetable oil
- 1 onion, chopped
- 1 green bell pepper, chopped
- 6 slices buttered white sandwich bread
- 1 pound hot bulk pork sausage, cooked, crumbled and drained
- 6 large eggs
- 1 pint half-and-half
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 3 cups grated Cheddar cheese

SERVES **6**

COOKIN'
Express

• Instead of sautéing, microwave the onion and bell pepper. Place in a dish with 1 tablespoon oil. Microwave on **HIGH** for 1 minute.

Make Ahead

You can prepare the egg mixture in step 3 up to 4 hours ahead. Refrigerate until ready to use.

♦ VARIATION

For a delicious new idea, use sautéed sliced kielbasa instead of the hot sausage.

1 Preheat oven to 350°F. Grease a medium baking dish. Heat oil in a small skillet over medium-high heat. Add onion and pepper; cook until tender, about 5 minutes.



2 Line prepared baking dish with bread. Top with onions and peppers. Spread sausage evenly over onions and peppers.

3 Beat eggs, half-and-half, mustard and salt in a medium bowl with a fork or whisk until smooth, about 1 minute. Pour over sausage in baking dish.



4 Sprinkle cheese over top. Bake until eggs are set, about 40 minutes.