



ANY TIME “BREAKFAST” EGG AND CHEESE CASSEROLE



Ingredients

8-9” casserole dish (oven proof)

Soft butter or cooking spray to coat dish

½ pound browned pork sausage (your favorite flavor or use other than pork), browned and drained to remove excess grease

1 cup frozen diced potatoes, thawed (or use leftover cooked potatoes diced)

¼ cup green onion, sliced

¼ cup green or red bell pepper or a combination chopped or diced

Optional – ¼ cup spicy chili pepper, diced

Optional – ½ cup sliced fresh mushrooms

½ cup shredded sharp Cheddar cheese, divided (or your favorite cheddar cheese)

½ cup shredded Monterey Jack Pepper cheese, divided (or another easy melting cheese favorite)

4 large or extra-large eggs

¼ cup whole milk or half and half

¼ teaspoon seasoned salt

¼ teaspoon black pepper

¼ teaspoon dry mustard

Instructions

1. Sprinkle meat and vegetables in the dish.
2. Top with half of the cheeses.
3. Beat together the eggs, milk, seasonings and pour over the mixture in the dish.
4. Bake at 350 degrees F preheated oven in center of oven for approximately 30-45 minutes, until mixture is set – do NOT overbake.
5. When it is just set, top with the remaining cheeses and continue baking until the cheese is melted and smells yummy!

This can be doubled and put in a 9x13" dish.

CHEF'S NOTES:

These dishes can feed many. Company coming and you didn't know it ahead of time? Add an extra egg or two and a little more milk. You can add anything you have in the fridge – like leftover or fresh corn, any kind of peppers, a mix of meats such as adding crisp bacon both inside and on top or leftover meats like roast beef, pork or chicken diced. Just make sure ingredients are about the same size and it is cooked to a "set" doneness before adding top cheeses.

I have always used chicken eggs, but duck eggs would work if you had them.

Add fresh fruit or fresh cold vegetables, serve with fresh biscuits or scones, toast and butter or even cinnamon rolls for a rounded out delicious treat!

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