

# Breakfast Casserole

PREP 35 mins

BAKE 1 hr 15 mins

TOTAL 8 hrs 5 mins

YIELD 1 casserole, 12 servings

## Ingredients

- 1 tablespoon unsalted butter or vegetable oil
- 1 cup (142g) onion, minced
- 12 thick slices (454g) firm-textured white bread, slightly stale
- 8 cups (about 340g) broccoli rabe, cut in 1" pieces, blanched, cooled, and drained
- 1 pound (454g) bulk breakfast sausage or bacon, cooked, crumbled, and drained
- 2 1/2 cups (283g) grated sharp cheddar cheese, divided
- 6 large eggs
- 3 1/2 cups (794g) milk
- 3/4 teaspoon salt
- 1/4 teaspoon dry mustard
- 1/4 teaspoon freshly ground black pepper

## Instructions

- ① Lightly grease a 2-quart casserole dish or a 9" x 13" pan that's at least 2" deep.
- ② In a medium sauté pan over medium heat, melt the butter (or oil) and add the onion. Cook, stirring occasionally for 5 minutes, until softened. Remove from the heat and set aside.
- ③ Cut the bread into 3/4" cubes and place in a large bowl. Add the cooked onions, 1 cup of the cheese, and 3/4 of the broccoli rabe and cooked meat (set aside 1/4 for sprinkling on top).
- ④ Whisk together the eggs, milk, salt, dry mustard and pepper until smooth. Pour over the bread in the bowl, stirring to coat the cubes evenly. Transfer the mixture to the prepared pan, and sprinkle the top with the remaining broccoli rabe and meat.
- ⑤ Cover the pan and refrigerate for at least 6 hours and as long as overnight.
- ⑥ Preheat your oven to 350°F.
- ⑦ Uncover the casserole and sprinkle the remaining cheese on top. Bake until golden, about 70 to 75 minutes. A paring knife inserted in the center should come out clean.
- ⑧ Remove from the oven and allow to rest for 20 to 30 minutes before serving warm.
- ⑨ Store, covered, for up to 3 days in the fridge.

We're here to help. King Arthur Flour Baker's Hotline: (855) 371 2253