

Breakfast Casserole

Ingredients:

- 12 eggs
- 1 1/2 lb of ground sausage or bacon
 - 7 slices of bread, torn in pieces
 - 12 ounces of shredded cheese

Directions:

- 1. Whisk or beat eggs until foamy.
- 2. Cook and drain the bacon or the sausage.
- 3. Spray a 9 x 13 casserole dish with your oil spray of choice.
 - 4. Put the beaten eggs into the casserole dish.
- 5. Add the cooked sausage or bacon and the cheese into the torn bread, mix up, and put into

the eggs. Distribute and fold all ingredients together.

- 6. Top with additional cheese.
 - 7. Cover with aluminum foil.
- 8. Place in a PREHEATED 350° oven and cook covered for 15 minutes.9. Remove the foil and cook another 5-15 minutes until golden and done.

Bon Appétit!

This is easily made gluten free by using G-free bread or bagels. To make vegetarian, use veggies like mushrooms, peppers in place of the sausage or bacon. Options: add sliced scallions.