

Easy Cheesy Egg Casserole

Make this hearty dish from day-old bread, leftover meat & vegetables

Serves 6-8

8 slices of day-old bread, cubed (about 6 cups/10-12 oz.) *

1/2 cup melted butter, or oil

2 cups chopped cooked vegetables (broccoli, zucchini, sweet peppers, onion etc.)

2 cups chopped cooked meat (sausage, ham, chicken, fish etc.) -OPTIONAL

2 cups shredded cheese

4 eggs (or 2/3 cup thawed frozen egg product)

2 cups milk

½ teaspoon each salt and pepper

Toss bread cubes with oil or melted butter.

Place half of the bread cubes in a lightly oiled 9 x 13" baking dish.

Sprinkle half of the shredded cheese over the bread cubes in the dish.

Place all of the vegetables and (optional) meat on top.

Top with remaining bread cubes and grated cheese.

Mix the eggs, milk, salt and pepper in a bowl.

Pour over casserole and refrigerate for at least 2 hours, or up to overnight.

Bake casserole for 1 hour at 350 degrees until top is golden brown and center is slightly firm to touch.

*Note: if using fresh bread, toast in 300 degree oven for 10 minutes to dry out.