



Cheesy Sausage Brunch Bake

with Roasted Grape Tomatoes



50min



2 Servings

Brunch is a magical time of the day. Anything goes. In this case, we're digging into a strata-style bake that's full of toasted bread soaked in a rich mascarpone-egg mixture with sweet Italian pork sausage, jammy tomatoes, scallions, fontina, and Parmesan. A sprinkle of everything bagel seasoning at the end for a nutty crunch. The result is a satisfying brunch bake that serves a crowd. (2p serves 4; 4p serves 8)

What we send

- 2 ciabatta rolls ¹
- ½ lb pkg uncased sweet Italian pork sausage
- 2 plum tomatoes
- 2 (¾ oz) Parmesan ⁷
- 1 pkg mascarpone ⁷
- 1 oz scallions
- 2 (2 oz) shredded fontina ⁷
- ¼ oz everything bagel seasoning ¹¹

What you need

- olive oil
- kosher salt & ground pepper
- 3 large eggs ³

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- microplane or grater
- medium baking dish

Allergens

Wheat (1), Egg (3), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 490kcal, Fat 27g, Carbs 28g, Proteins 34g



1. Toast ciabatta rolls

Preheat oven to 375°F with a rack in the center. Cut or tear **ciabatta rolls** into 1-inch pieces. Spread out on a rimmed baking sheet and toast on center oven rack until lightly browned, about 12 minutes (watch closely as ovens vary). Remove from oven and allow cool slightly.



2. Brown sausage

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron). Add **sausage** and season with **salt** and **pepper**. Cook, breaking up sausage into bite-sized pieces with a spoon, until browned and cooked through, 6-7 minutes. Use a slotted spoon to transfer sausage to a paper towel-lined plate.



3. Cook tomatoes

Cut **tomatoes** into 1-inch pieces. Heat same skillet over medium-high. Add tomatoes and cook, stirring occasionally, until tomatoes are soft and have released some of their juices, 4-5 minutes. Transfer to plate with **sausage**. Season with **salt** and **pepper**. Finely grate **all of the Parmesan**.



4. Make custard

Beat **3 large eggs** in a medium bowl. Add **mascarpone** and **1¼ cups water** and whisk until custard is smooth. Season with **¾ teaspoon salt** and **a few grinds of pepper**.



5. Assemble brunch bake

Lightly **oil** a medium baking dish. Trim **scallions**, then thinly slice. Transfer **scallions, toasted ciabatta, sausage, tomatoes, fontina, and Parmesan** to prepared baking dish. Pour **custard** over top; stir gently to combine. Press lightly on top of bread to submerge in the liquid. Sprinkle **everything bagel seasoning** over top.



6. Bake & serve

Transfer **brunch bake** to center oven rack. Bake until puffed and golden brown, 25-30 minutes. Remove from oven. Let stand for 10 minutes before serving. Enjoy!