

DINNERLY



Sausage, Egg & Cheese Brunch Bake with Roasted Red Peppers



20-30min



2 Servings

This cozy brunch casserole includes baguette tossed with sweet Italian sausage, roasted peppers, and scallions. It's then blanketed with a layer of Parmesan and baked to morning glory status. Just add a large pot of coffee and you're good to go. Breakfast is served. We've got you covered! (2p plan makes 2-4 servings; 4p plan makes 4-6 servings.)

WHAT WE SEND

- 2 baguettes ¹
- 2 oz roasted red peppers
- 2 (¾ oz) pieces Parmesan ⁷
- 1 oz scallions
- ½ lb pkg uncased sweet Italian pork sausage

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 3 large eggs ³
- 1½ cups milk ⁷
- garlic

TOOLS

- rimmed baking sheet
- box grater or microplane
- medium baking dish
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

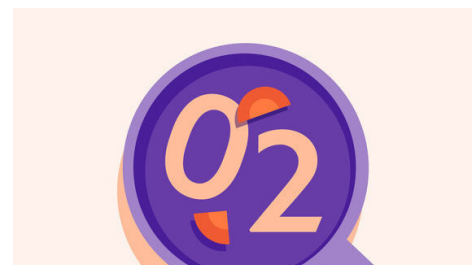
Calories 480kcal, Fat 19g, Carbs 44g, Protein 32g



1. Toast bread

Preheat oven to 375°F with a rack in the center. Lightly **oil** a medium baking dish.

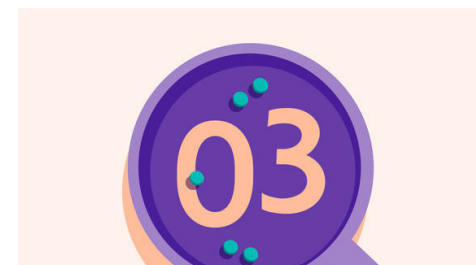
Cut **baguettes** into ½-inch pieces. Spread into an even layer on a rimmed baking sheet. Toast on center oven rack until lightly browned, 10–12 minutes.



2. Prep ingredients

While **bread** toasts, finely chop **1 teaspoon garlic**. Coarsely chop **roasted red peppers**. Trim ends from **scallions**, then thinly slice.

Finely grate **all of the Parmesan**.



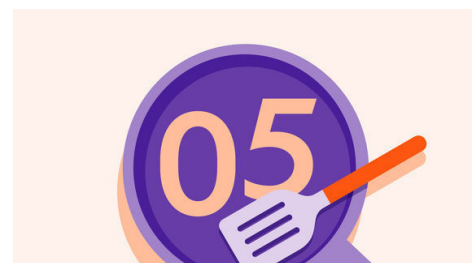
3. Brown sausage

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and a **pinch each of salt and pepper**. Cook, breaking meat up into smaller pieces, until browned and cooked through, 5–6 minutes. Stir in **chopped garlic** and cook until fragrant, about 30 seconds. Remove skillet from heat.



4. Combine ingredients

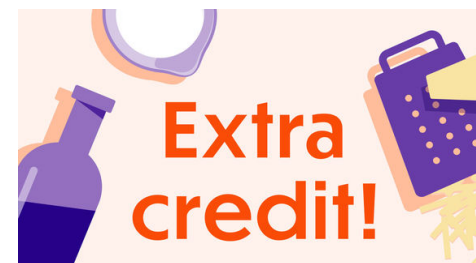
In a large bowl, whisk to combine **3 large eggs**, **1½ cups milk**, **¾ teaspoon salt**, and **a few grinds of pepper**. Gently fold in **toasted bread**, **sausage**, **scallions**, **roasted red peppers**, and **half of the Parmesan** until combined and bread is evenly coated in egg mixture.



5. Bake & serve

Transfer **bread-sausage mixture** to prepared baking dish; use a spatula to gently press down into an even layer. Top with **remaining Parmesan**.

Bake on center oven rack until puffed and golden-brown, about 20 minutes. Let stand 10 minutes before serving. Enjoy!



6. Make it ahead!

You can make this dish all the way to step 5 and leave it in the fridge overnight, so all you have to do in the morning is bake and enjoy a second cup of coffee! Let the casserole sit at room temperature for 10 minutes before popping it in the oven, so it doesn't have to work overtime when cooking through.