



## 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 <sup>2</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 2 plum tomatoes
- 2 (¾ oz) Parmesan <sup>3</sup>
- 1 pkg mascarpone <sup>3</sup>
- 1 oz scallions
- 2 (2 oz) shredded fontina <sup>3</sup>
- ¼ oz everything bagel seasoning <sup>4</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- 3 large eggs <sup>1</sup>

## Tools

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

## Allergens

Egg (1), Wheat (2), Milk (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 560kcal, Fat 36g, Carbs 28g, Protein 36g



### 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!