



## Sausage & Roasted Tomato Bake:

Perfect for Easter Brunch



50min



2 Servings

Brunch is a magical time of the day. 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, caramelized tomatoes, scallions, fontina, and Parmesan. A sprinkle of everything bagel seasoning at the end adds a nutty crunch. The result is a satisfying brunch bake that serves a crowd. (2-p plan serves 4; 4-p plan serves 8)

## What we send

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

## What you need

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

## Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- 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 580kcal, Fat 38g, Carbs 28g, Protein 36g



### 1. Toast ciabatta

Preheat oven to 375°F with a rack in the center. Cut or tear **ciabatta** 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.



### 4. Season custard

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



### 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.



### 5. Assemble brunch bake

Lightly **oil** a medium baking dish. Trim **scallions**, then thinly slice about ¼ cup. Transfer **toasted ciabatta, sausage, tomatoes, sliced scallions, fontina, and Parmesan** to prepared baking dish. Pour **egg mixture** over top; stir gently to combine. Press lightly on top of bread to submerge in the liquid. Sprinkle **everything bagel seasoning** over top.



### 3. Pan roast tomatoes

Core **tomatoes**, then cut into 1-inch pieces. Heat same skillet over medium-high. Add **tomatoes** and cook until tomatoes are very soft and have released some of their juices, 4-5 minutes. Transfer to plate with **sausage**. Season both with **salt** and **pepper**.



### 6. Bake & serve

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