



Zero Stress Breakfast Bake

with Sausage, Cheddar & Scallions

 1h  2 Servings

Easter is a time to celebrate with family and friends and we love that it is so synonymous with brunch. Since everyone seems to be looking for eggs on Easter (literally), this comforting egg and sausage breakfast bake is the perfect dish to have in your back pocket for the weekend brunch festivities! It feeds 8-10 people—use it to serve your guests or to bring to a friend or relative's celebrat...

What we send

- sweet Italian sausage
- scallion
- 7
- 1
- 7

What you need

- 4 large eggs³
- kosher salt & ground pepper
- olive oil

Tools

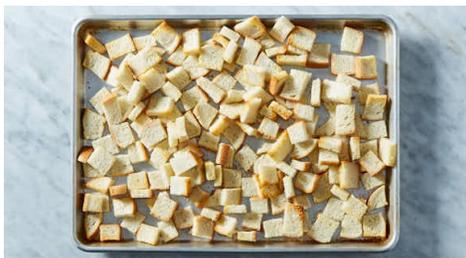
- rimmed baking sheet

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 410kcal, Fat 28g, Carbs 20g, Protein 15g



1. Toast bread

Preheat oven to 375°F with a rack in the center. Lightly **oil** a medium baking dish. Stack **bread** and cut into 1-inch pieces. Spread out on a rimmed baking sheet and toast on center oven rack until lightly browned, about 15 minutes, stirring halfway through.



4. Cook sausage

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned, about 6 minutes. Stir in **scallion whites and light greens** and cook until softened, about 2 minutes.



2. Prep scallions

Meanwhile, trim ends from **scallions**, then thinly slice, keeping darker greens separate.



5. Combine ingredients

To **egg mixture** in large bowl, add **toasted bread, sausage mixture, dark green scallions**, and **2/3 of the shredded cheddar** (save rest for step 6). Gently fold to combine and evenly moisten the bread cubes.



3. Make custard

In a very large bowl, whisk **4 large eggs** with **1 3/4 cups water**, and **1/2 teaspoon each salt and pepper**. Add **all of the mascarpone** and gently whisk to combine.



6. Bake & serve

Scrape **mixture** into prepared baking dish and spread to an even layer. Cover with lightly **oiled** foil and bake on center oven rack, 20 minutes. Uncover, top with **remaining cheese**, and return to center oven rack to bake until top is golden-brown, about 20 minutes. Let rest 10 minutes before serving. Enjoy!