



## Sausage & Parmesan Brunch Bake

with Spinach & Ricotta



50min



2 Servings

This simple, strata-style breakfast bake is made of cubed baguettes, then soaked in a ricotta-egg mixture with sweet Italian pork sausage. Sautéed onions, garlic, and tender baby spinach are folded into the mix. It's topped with a blanket of savory Parmesan cheese. The result is a rich, super satisfying brunch bake that serves a crowd—happily. (2p serves 4; 4p serves 8)



## What we send

- 2 baguettes <sup>3</sup>
- 1 yellow onion
- 2 (¾ oz) Parmesan <sup>2</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 5 oz baby spinach
- 4 oz ricotta <sup>2</sup>

## What you need

- olive oil
- garlic
- kosher salt & ground pepper
- 2 large eggs <sup>1</sup>
- 1¼ c milk <sup>2</sup>

## Tools

- medium (1 ½ qt) baking dish
- rimmed baking sheet
- box grater
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 580kcal, Fat 23g, Carbs 49g, Protein 42g



### 1. Toast bread

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

Cut **baguettes** into ¾-inch pieces. Spread into an even layer on a rimmed baking sheet and toast on center oven rack until lightly browned, about 15 minutes (watch closely as ovens vary). Remove from oven and let cool slightly until step 5.



### 4. Cook onions & spinach

Add **sliced onions** and **1 tablespoon oil** to the same skillet. Season with **salt** and **pepper**. Reduce heat to medium and cook, stirring occasionally, until tender, about 3 minutes.

Stir in **spinach**, **all of the chopped garlic**, and **2 tablespoons water**; cook until spinach is wilted, about 1 minute. Remove skillet from heat.



### 2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Halve and thinly slice **onion**.

Coarsely grate **all of the Parmesan** on the large holes of a box grater.



### 5. Assemble brunch bake

In a large bowl, whisk to combine **2 large eggs**, **ricotta**, **1¼ cups milk**, **½ cup water**, **½ teaspoon salt**, and **a few grinds of pepper**.

Add **toasted bread**, **sausage**, **onions** and **spinach**, and **half of the Parmesan** to same bowl, stirring to combine. Transfer to prepared baking dish. Sprinkle evenly with remaining Parmesan.



### 3. Brown sausage

Remove **sausage** from casings, if necessary.

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add sausage and cook, breaking up with a spoon, until browned, about 5 minutes.

Transfer sausage to a plate; return skillet to stovetop.



### 6. Finish & serve

Bake on center oven rack until puffed, golden brown, and set in the center, about 25 minutes.

Let **sausage and Parmesan brunch bake** stand for 10 minutes before serving. Enjoy!