



Cheesy Breakfast Bake

with Sausage & Scallions

 1h  2 Servings

This comforting egg and sausage breakfast bake is the perfect dish to have in your back pocket for weekend brunch festivities! Bread cubes are soaked in a creamy mascarpone cheese custard, then mixed with browned pork sausage, and topped with melty fontina cheese. (2p-plan serves 4; 4p-plan serves 8)

What we send

- 2 baguettes ²
- 2 scallions
- 2 (3 oz) mascarpone ³
- ½ lb pkg country-style sausage
- 2 (2 oz) shredded fontina ³

What you need

- olive oil
- 4 large eggs ¹
- kosher salt & ground pepper

Tools

- medium baking dish
- rimmed baking sheet
- medium nonstick skillet
- aluminium foil

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 45g, Carbs 40g, Protein 34g



1. Toast bread

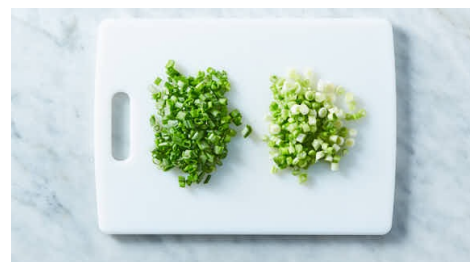
Preheat oven to 375°F with a rack in the center. **Lightly oil** a medium baking dish.

Cut **baguettes** into 1-inch pieces. Spread out on a rimmed baking sheet and toast on center oven rack until bread cubes are lightly browned, stirring halfway through, about 15 minutes.



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 **scallions**, then thinly slice, keeping dark greens separate.



5. Combine ingredients

To **custard** in large bowl, add **toasted bread, sausage mixture, dark green scallions**, and **1⅔ cups of the cheese** (save rest for step 6). Gently fold to combine and to evenly moisten bread cubes.



3. Make custard

In a very large bowl, whisk to combine **4 large eggs, 1¾ cups water**, and **½ teaspoon each of 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, then top with **remaining cheese**, and return to center oven rack to bake until top is golden brown, about 20 minutes. Let rest for 10 minutes before serving. Enjoy!