

DINNERLY



Make Ahead Everything Bagel Sausage Strata

with Cheese & Scallions



2h



2 Servings

If you're not waking up to an everything bagel sausage strata for brunch, then what ARE you doing? Country-style sausage, toasty bread, scallions, and cheese soak in a creamy custard—let it sit for 30 minutes or overnight in the fridge for baking as soon as you jump out of bed. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

WHAT WE SEND

- 1 mini baguette ^{3,4}
- ½ lb pkg country-style sausage
- 2 (1 oz) cream cheese ¹
- 2 scallions
- 2 oz shredded fontina ¹
- ¼ oz everything bagel seasoning ⁵

WHAT YOU NEED

- olive oil
- butter ¹
- 4 large eggs ²
- 1 cup milk ¹
- kosher salt & ground pepper

TOOLS

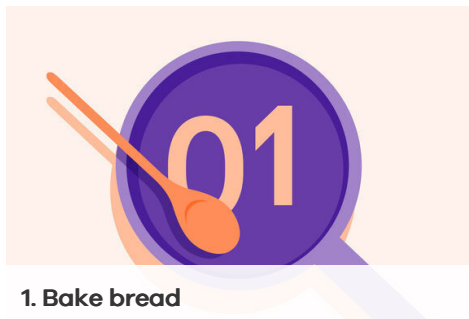
- 8x8" baking dish
- nonstick cooking spray
- rimmed baking sheet
- medium skillet
- microwave

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

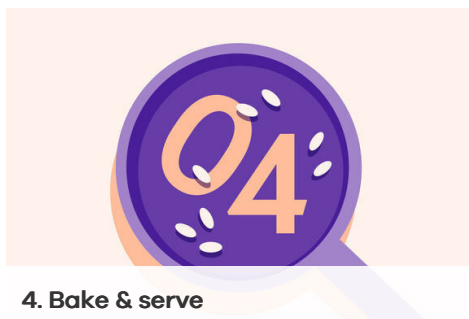
Calories 450kcal, Fat 27g, Carbs 25g, Protein 27g



1. Bake bread

Preheat oven to 325°F with a rack in the center. Grease an 8x8-inch baking dish with nonstick cooking spray.

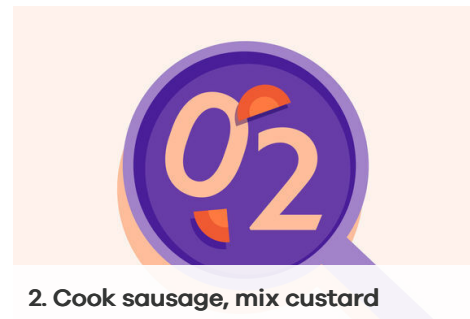
Cut or tear **bread** into ¾-inch pieces. Transfer to a rimmed baking sheet. Bake on center oven rack until dry, 15–20 minutes. Let cool to room temperature.



4. Bake & serve

Preheat oven to 325°F with a rack in the center. Sprinkle **strata** with **everything bagel seasoning**. Bake, uncovered, on center oven rack until edges and center are puffed and edges have pulled away slightly from sides of dish, 40–45 minutes (center should register 165°F). Let cool for 5 minutes.

Serve **everything bagel sausage strata** with **dark scallion greens** over top. Enjoy!



2. Cook sausage, mix custard

Heat **1 tablespoon oil** in a medium skillet. Add **sausage** in ¾-inch pieces. Cook, stirring occasionally, until browned and cooked through, 3–4 minutes.

Microwave **2 tablespoons butter** in a large bowl until melted. Whisk in **cream cheese**, **4 large eggs**, **1 cup milk**, **½ cup water**, **½ teaspoon salt**, and **a couple grinds of black pepper** until smooth.



5. ...

What were you expecting, more steps?



3. Soak strata

Trim **scallions** and thinly slice, keeping dark greens separate.

In prepared baking dish, combine **bread**, **sausage**, **scallion whites and light greens**, and **cheese**. Pour in **custard** and gently toss until evenly mixed; spread into an even layer. Cover with plastic wrap and set aside to soak for at least 30 minutes (or refrigerate overnight).



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!