



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-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

What we send

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

What you need

- olive oil
- kosher salt & ground pepper
- 2 large eggs ¹
- 1¼ c milk ²

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 590kcal, Fat 23g, Carbs 50g, 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!