

# 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 <sup>4,5</sup>
- ½ lb pkg country-style sausage
- 2 (1 oz) cream cheese <sup>2</sup>
- 2 scallions
- 2 oz shredded fontina <sup>2</sup>
- ¼ oz everything bagel seasoning <sup>3</sup>

## WHAT YOU NEED

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

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

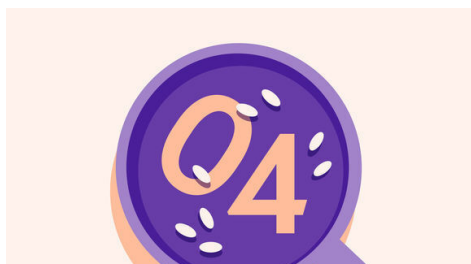
Calories 450kcal, Fat 27g, Carbs 25g, Protein 27g



### 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

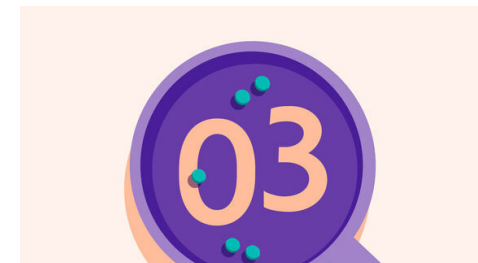
Heat **1 tablespoon oil** in a medium skillet. Add **sausage** in ¾-inch pieces. Cook, stirring occasionally, until browned and cooked through, 3–4 minutes.

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. ...

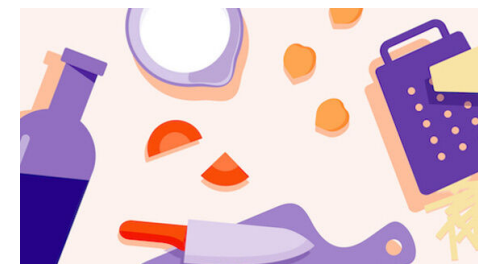
What were you expecting, more steps?



### 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!