



**SERVES A CROWD**

**HOLIDAY BRUNCH**

## **Cheesy Holiday Brunch Bake**

with Homemade Turkey Sausage



30-40min



2 Servings

The holidays are a time to celebrate with family and friends, and that celebrating should always include brunch! On the menu: Toasted bread soaked in a rich, creamy mascarpone custard. Fontina cheese, homemade turkey sausage, and baked eggs complete the dish. The result is a rich and super satisfying brunch bake that serves a crowd.



## What we send

- 2 Italian hero rolls <sup>1</sup>
- 10 oz pkg ground turkey
- poultry seasoning (use 1 Tbsp)
- 5 oz fontina <sup>7</sup>
- 3 oz mascarpone cheese <sup>7</sup>

## What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- large eggs <sup>3</sup>

## Tools

- medium baking dish
- rimmed baking sheet
- large nonstick skillet
- box grater

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 430kcal, Fat 27g, Carbs 21g, Protein 24g



### 1. Toast bread

Preheat oven to 375°F with a rack in the center. **Butter** or **oil** a medium baking dish. Cut **rolls** into ½-inch pieces, and spread in a single layer on a rimmed baking sheet; toast on center oven rack until lightly browned, 5-10 minutes (watch closely, as ovens vary).



### 4. Combine ingredients

To the **egg mixture**, add **toasted bread**, **cooked sausage**, and **⅔ of the shredded fontina** (save rest for step 6). Gently fold to combine until the bread cubes are evenly moistened.



### 2. Cook sausage

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **turkey** and **a pinch each salt and pepper**. Cook, breaking up the turkey with a spoon, until browned, 4-5 minutes. Stir in **1 tablespoon of the poultry seasoning** and cook, about 1 minute more.



### 5. Bake mixture

Transfer **bread-egg mixture** to prepared baking dish and spread in an even layer. Bake, uncovered, on center oven rack, about 20 minutes.



### 3. Make custard

Coarsely grate **fontina** on the large holes of a box grater. In a very large bowl, whisk to combine **2 large eggs**, **mascarpone**, **1¼ cups water**, **½ teaspoon salt**, and **a few generous grinds pepper** until smooth.



### 6. Add eggs

Remove bake from oven and make 4 wells in the top. Crack **1 large egg** into each well, and season eggs with **salt** and **pepper**. Top with **remaining fontina**, and return to center oven rack to bake until top is golden brown, and whites are set but yolks are still runny, about 15 minutes (watch closely, as ovens vary). Enjoy!