



HOLIDAY BRUNCH

## Zero Stress Breakfast Bake

with Sausage, Cheddar & 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 cheddar cheese.



## What we send

- 2 Italian hero rolls <sup>1</sup>
- 1 bunch scallions
- cheddar cheese (use 2 cups) <sup>7</sup>
- 6 oz mascarpone cheese <sup>7</sup>
- ½ lb pkg uncased sweet Italian pork sausage

## What you need

- olive oil
- 4 large eggs <sup>3</sup>
- kosher salt & ground pepper

## Tools

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

## 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 400kcal, Fat 27g, Carbs 21g, Protein 18g



### 1. Toast bread

Preheat oven to 375°F with a rack in the center. Lightly **oil** a medium baking dish. Cut **rolls** 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. Coarsely grate **2 cups cheese** on the large holes of a box grater, if necessary.



### 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!