

# DINNERLY



## DNU - Maple Brunch Bake with Homemade Breakfast Sausage



40-50min



2 Servings

It's brunchtime, baby. As it turns out, the best way to sweeten up your late weekend morning is with something savory (but still a little sweet too). Bake sausage, bread, and cheese in an eggy custard with a dash of maple syrup for a moist, fluffy, and unforgettable start to your day. And let's be real, brunch can be anytime you want it to be, so it's perfect for lunch and dinner too! We've got you covered!

## WHAT WE SEND

- 2 ciabatta rolls <sup>1</sup>
- garlic
- 10 oz pkg ground pork
- ¼ oz pkt poultry seasoning
- 2 (1 oz) pkts maple syrup
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- butter <sup>7</sup>
- olive oil
- kosher salt & ground pepper
- 4 large eggs <sup>3</sup>
- 1½ cups milk <sup>7</sup>

## TOOLS

- rimmed baking sheet
- 8-inch square baking dish
- medium 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 460kcal, Fat 20g, Carbs 38g, Protein 31g



### 1. Toast bread & prep

Preheat oven to 375°F with a rack in the center. Tear **ciabatta** into 1-inch pieces. Spread into an even layer on a rimmed baking sheet; toast until lightly browned, 12–15 minutes (watch closely as ovens vary). Remove from oven; set aside for step 4.

Finely chop 1 **teaspoon garlic**. **Butter** an 8-inch square baking dish.



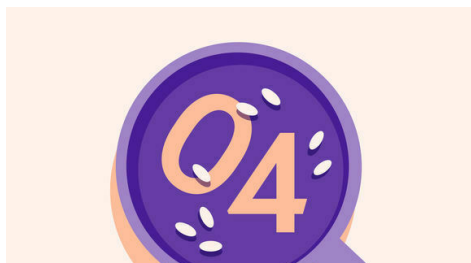
### 2. Cook pork

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **pork** and a **pinch each of salt and pepper**; cook, breaking up into 1-inch pieces, until browned and cooked through, 7–8 minutes.



### 3. Season pork

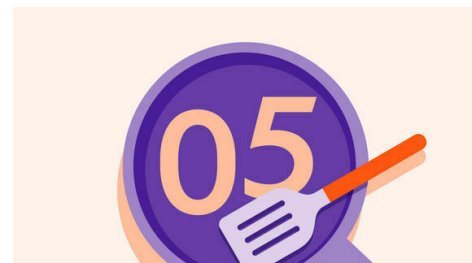
Add **chopped garlic** and 2 **teaspoons poultry seasoning** to skillet with **pork**; cook until fragrant, 30 seconds. Stir in ½ **cup water**, scraping up any browned bits from bottom of skillet; simmer until reduced by half, 3–5 minutes. Remove from heat and let cool slightly.



### 4. Assemble brunch bake

In a large bowl, whisk together 4 **large eggs**, **half of the maple syrup**, 1½ **cups milk**, ½ **teaspoon salt**, and a **few grinds of pepper**. Stir in **pork** and **toasted bread** until bread slightly absorbs **custard**. Transfer to prepared baking dish.

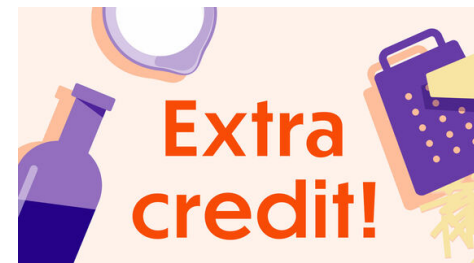
Drizzle **remaining maple syrup** over top and sprinkle with **cheddar**.



### 5. Bake & serve

Cover **brunch bake** with foil and bake on center oven rack for 15 minutes. Uncover and continue baking until top is golden brown and **custard** is set, 15–20 minutes more.

Let **maple brunch bake with breakfast sausage** rest 5 minutes before serving. Enjoy!



### 6. Make it ahead!

This brunch bake can be assembled the night before and stored in the fridge until ready to bake. Simply combine the egg mixture, pork, and bread, then transfer to the prepared baking dish and cover tightly. When ready to bake, drizzle with maple syrup and sprinkle with cheese. Proceed with step 5.