



Sausage & Roasted Tomato Bake:

Perfect for Easter Brunch



50min



2 Servings

Brunch is a magical time of the day. Anything goes. In this case, we're digging into a strata-style bake that's full of toasted bread soaked in a rich mascarpone-egg mixture with sweet Italian pork sausage, caramelized grape tomatoes, scallions, fontina, and Parmesan. A sprinkle of everything bagel seasoning at the end adds a nutty crunch. The result is a satisfying brunch bake that serves a crowd.

What we send

- 2 ciabatta rolls ¹
- ½ lb uncased sweet Italian pork sausage
- 1 container grape tomatoes (use half)
- 4 oz mascarpone ⁷
- scallions
- 4 oz shredded fontina ⁷
- 1½ oz grated Parmesan ⁷
- ¼ oz everything bagel seasoning ¹¹

What you need

- olive oil
- kosher salt & ground pepper
- 3 large eggs ³

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- medium baking dish

Allergens

Wheat (1), Egg (3), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 490kcal, Fat 27g, Carbs 28g, Protein 34g



1. Toast ciabatta

Preheat oven to 375°F with a rack in the center. Cut or tear **ciabatta** into 1-inch pieces. Spread out on a rimmed baking sheet and toast on center oven rack until lightly browned, about 12 minutes (watch closely as ovens vary). Remove from oven and allow cool slightly.



4. Season custard

Beat **3 large eggs** in a medium bowl. Add **mascarpone** and **1¼ cups water** and whisk until mixture is smooth. Season with **¾ teaspoon salt** and **a few grinds of pepper**.



2. Brown sausage

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron). Add **sausage** and season with **salt** and **pepper**. Cook, breaking up sausage into bite-sized pieces with a spoon, until browned and cooked through, 6-7 minutes. Use a slotted spoon to transfer sausage to a paper towel-lined plate.



5. Assemble brunch bake

Lightly **oil** a medium baking dish. Trim **scallions**, then thinly slice about ¼ cup. Transfer **toasted ciabatta, sausage, tomatoes, sliced scallions, fontina, and Parmesan** to prepared baking dish. Pour **egg mixture** over top; stir gently to combine. Press lightly on top of bread to submerge in the liquid. Sprinkle **everything bagel seasoning** over top.



3. Pan roast tomatoes

Heat same skillet over medium-high. Add **half of the tomatoes** (save rest for own use). Cook until tomatoes are very soft and have released some of their juices, 4-5 minutes. Transfer to plate with **sausage**. Season both with **salt** and **pepper**.



6. Bake & serve

Transfer baking dish to center oven rack. Bake until puffed and golden brown, 25-30 minutes. Remove from oven. Let stand for 10 minutes before serving. Enjoy!