



Zero Stress Breakfast Bake

with Sausage, Cheddar & Scallions

 1h  4 Servings

Easter is a time to celebrate with family and friends and we love that it is so synonymous with brunch. Since everyone seems to be looking for eggs on Easter (literally), this comforting egg and sausage breakfast bake is the perfect dish to have in your back pocket for the weekend brunch festivities! It feeds 8-10 people—use it to serve your guests or to bring to a friend or relative’s celebrat...

What we send

- sweet Italian sausage
- scallion

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large baking dish
- large nonstick skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

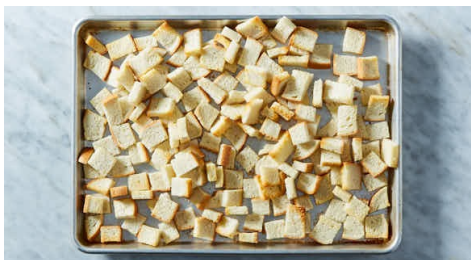
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

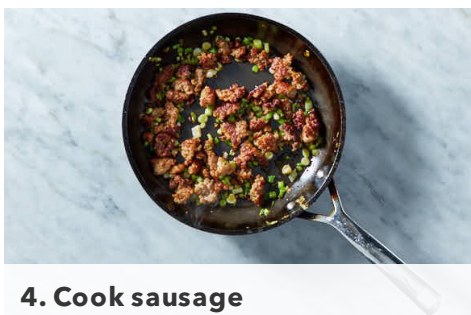
Nutrition per serving

Calories 380.0kcal, Fat 25.0g, Proteins 15.0g, Carbs 21.0g



1. Toast bread

Preheat oven to 375°F with a rack in the center position. Lightly **oil** a 3-quart shallow baking dish. Stack **bread** and cut into 1-inch pieces. Spread out on a rimmed baking sheet and toast until lightly browned, about 20 minutes, stirring halfway through.



4. Cook sausage

Heat **1 tablespoon oil** in a large 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 ends from **scallions**, then thinly slice keeping darker greens separate.



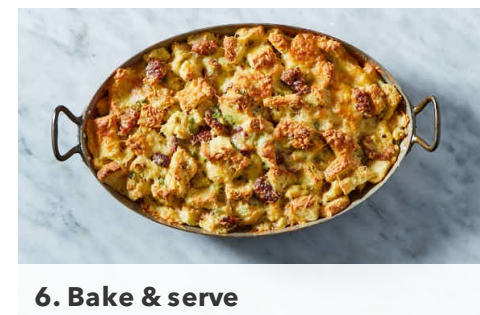
5. Combine ingredients

To **egg mixture** in large bowl, add **toasted bread, sausage mixture, dark green scallions**, and **2/3 of the shredded cheddar** (save rest for step 6). Gently fold to combine and evenly moisten bread cubes.



3. Make custard

In a very large bowl, whisk **6 large eggs** with **2 1/4 cups water**, and **1 teaspoon each 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, top with **remaining cheese**, and return to center oven rack to bake until the top is golden-brown, 20-25 minutes. Let rest 10 minutes before serving. Enjoy!