

Overnight Breakfast Casserole

Ingredients:

- 8 eggs
- 2 cups milk
- 2 cups light cheddar cheese (or any light cheese your prefer)
- 5 cups cubed bread (I use sourdough)
- 1 pound cooked breakfast sausage (can use turkey or pork)
- 1 tsp dry mustard
- 1 tsp kosher salt
- 1/2 tsp ground pepper

Directions

1. Brown sausage in medium skillet over medium high heat until no longer pink. Drain excess fat.
2. In large mixing bowl whisk together eggs, milk, salt, pepper and ground mustard
3. Add sausage, cubed bread, and cheese to a large mixing bowl with eggs. Mix gently to combine.
4. Grease 9 x 13 casserole dish.
5. Refrigerate overnight.
6. Bake covered at 350 degrees for 45 minutes. Uncover, and bake for additional 15 minutes
7. Enjoy!

MADE WITH LOVE

by Teresa Forchard