

Easy Overnight Breakfast Strata

Prep Time: 15 mins Cook Time: 40 mins Total Time: 55 mins

Calories: 618 KCAL Author: The Chunky Chef

INGREDIENTS:

- 1 lb sage or breakfast sausage
- 8 large eggs
- 1 1/2 tsp kosher salt
- 1 tsp dried parsley
- 1/4 tsp paprika
- 1 cup shredded cheddar cheese
- Garnish with minced fresh parsley, chopped fresh chives, dollop of sour cream
- 8-10 pieces bacon, cooked and crumbled
- 2 2/3 cups whole milk
- 1 1/2 tsp ground dry mustard
- 1/4 tsp black pepper
- 3/4 loaf Italian bread, cubed into 1/2" pieces
- 1/2 cup shredded Gruyere cheese

INSTRUCTIONS

1. In a large skillet, brown and crumble sausage until cooked. Drain and set aside.
2. Use a bread knife to cube Italian bread into 1/2" pieces, then set aside. Combine shredded cheddar and Gruyere cheeses, then set aside.
3. To a large mixing bowl, add eggs, milk, salt, dry mustard, dried parsley, black pepper and paprika. Whisk until combined.
4. Add cubed bread pieces to bottom of 3 quart oven safe pot, or 9x13" baking pan. Top with crumbled sausage, bacon, and 3/4 of the cheeses. Pour egg custard over the top, using a wooden spoon to gently push any un-soaked bread down into the custard. Sprinkle with remaining shredded cheeses.
5. Cover pan with foil and refrigerate overnight.

Remove from refrigerator, uncover, and let sit at room temperature while oven preheats to 350 degrees F.

Bake, uncovered, for 40-45 minutes, until a toothpick inserted into the center comes out clean.

Serve hot, topped with garnishes if desired.

Overnight French Toast Casserole

Ready In: 1hr 20mins

Serves: 9-12

Ingredients:

- 1/2 cup butter or 1/2 cup margarine
- 12 slices white bread
- 1 cup brown sugar (*You may wish to reduce the amount of sugar used to 2/3 cup.)
- 1 teaspoon cinnamon
- 5 - 6 eggs
- 1 1/2 cups milk

Directions:

1. Melt margarine in a 9 x 13 baking pan.
2. Put 6 slices of bread in bottom of pan.
3. In a bowl mix 1 cup brown sugar with 1 tsp cinnamon.
4. Sprinkle 1/2 of this sugar mixture over bread.
5. Add another layer of 6 slices of bread.
6. In a bowl, whisk eggs with milk until well blended.
7. Pour over bread layers.
8. Sprinkle with remaining sugar mixture.
9. Cover and refrigerate overnight.
10. Bake covered at 350F 30 minutes.
11. Uncover and continue baking 15 minutes or until set and browned.