

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

CHAR'S BREAKFAST CASSEROLE

Serving Size: 8

INGREDIENTS

- 12 slices multigrain bread
- 2-3 Tbsp butter (room temperature)
- ½ cup butter
- ½ lb mushrooms, sliced
- 2 cup onion, thinly sliced
- 1 ½ lbs chicken Italian sausage
- ¾ lb cheddar cheese, grated
- 6 eggs
- 2 ½ cup milk
- 3 tsp Dijon mustard
- 1 tsp dry mustard
- 1/2 tsp nutmeg
- 2 Tbsp parsley, chopped

METHOD

1. Preheat the oven to 350 degrees F.
2. Butter bread slices and cut into cubes.
3. Brown mushrooms and onions in ½ cup butter for about 12 minutes. Set aside and cool to room temperature.
4. Flatten bulk Italian chicken sausage on a parchment lined sheet pan
5. Cook at 350F degrees in the oven for approximately 15 -20 minutes.
6. Let cool to room temperature. Then cut into bite sized pieces.
7. Layer in a 9 x 13 casserole dish half of the bread, mushroom and onion mix, sausage, cheese, repeating with the other half and ending with a layer of cheese.
8. Mix eggs, seasonings and milk. Pour over layers.
9. Refrigerate overnight.
10. Bake at 350 degrees F for 1 hour. Let rest for 15 minutes, then cut into squares.

NOTE: Can sub vegetables for sausage - spinach mix, red pepper, etc. if vegetarian is desired.

