

Italian Breakfast Casserole

by Carole Carter

From My Carolina Home

Ingredients

1 lb. Italian pork sausage
1/2 cup chopped onion
1/2 cup 2% milk
8 large eggs, slightly beaten
1/2 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon dried oregano
1 teaspoon dried basil
8 slices sandwich bread, cut into cubes *
1/2 jar sun dried tomatoes packed in oil, drained and diced
8 oz ricotta cheese
1 (8 oz.) package shredded mozzarella cheese, divided
4 oz Parmesan shredded cheese
Cooking Spray

Directions:

In a medium size skillet, cook Italian sausage and onion over medium high heat until onions are translucent and sausage is fully cooked, crumbling sausage as it cooks. Drain grease. In a large mixing bowl, whisk together milk, eggs, salt, pepper, oregano and basil. Add bread cubes, cooked sausage/onion, tomatoes, and half of the mozzarella cheese. Mix well. Spray a 9 x 13 casserole dish with cooking spray. Pour mixture into dish. Dollop with ricotta. Top with remaining mozzarella and Parmesan cheeses. Cover and refrigerate at least 30 minutes, or up to overnight. Remove from the refrigerator and place in a cold oven. Turn oven on to 350 degrees, bake for 35-40 minutes, until hot and puffed, and cheese is lightly browned.

Yield – 8 servings

