

Breaking Bread

with the Williams Family...
Ingrid's Recipes



Brunch Casserole

Ingredients:

- 1 (8-9 oz.) package sweet Italian sausage
- 8 green onions, sliced (1 cup)
- 2 zucchini, diced (about 3 cups)
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 (7 oz.) jar roasted red bell peppers, drained and chopped
- 1 (16 oz.) Italian bread loaf, cut into 1 inch cubes (about 8 cups)
- 2 cups (8 oz.) shredded sharp cheddar cheese
- 6 large eggs
- 1 1/2 cups milk

1. Preheat oven to 325°.
2. Remove and discard casings from sausage. Cook sausage in a large skillet; stirring until sausage crumbles and is no longer pink. Drain.
3. Add green onions, zucchini, salt and pepper to skillet. Sauté about four minutes or until vegetables are tender. Stir in roasted bell peppers.
4. Drain and cool.
5. Spread four cups of bread cubes in a 9x13 inch pan, lightly sprayed with Pam Cooking Spray.
6. Top with 1/2 each of the sausage mixture and cheese.
7. Repeat with remaining bread, sausage and cheese.
8. Whisk together eggs and milk. Pour egg mixture over bread. Cover and chill eight hours.
9. Bake covered at 325° for one hour, or until bubbly, hot and completely cooked.