

## **Reheating Instructions:**

If reheating the entire casserole, place in the oven at 350 degrees F for 20-25 minutes or until it is 165 degrees in the center (or hot all the way through).

It can also be portioned out cold and then reheated in the microwave as individual portions. **DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.** 

## **BLT Egg Bake**

\*Ingredients subject to change based on availability!

- 12 eggs
- 1 cup whole milk
- 1 tsp. salt
- 1/8 tsp. cayenne pepper
- 3 cups hashbrowns
- 1 cup chopped arugula
- 1 cup shredded cheddar cheese
- 1 cup tomatoes, chopped
- 10 strips of bacon, cooked and chopped
- 2 Tbsp chopped basil

## **INSTRUCTIONS**

- 1. Spray a 9x13 casserole pan. Preheat the oven to 350 degrees F.
- 2. In a large mixing bowl, beat together the eggs, milk, salt and cayenne pepper.
- 3. Gently fold in the hashbrowns.
- 4. Stir in arugula, cheese, tomatoes, bacon, and basil.
- 5. Transfer to the prepared baking dish.
- 6. Bake, uncovered, for 50 minutes. Remove from the oven and let cool uncovered for 10-15 minutes. Enjoy!

## **CONVIVIUM URBAN FARMSTEAD**

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