



CONVIVIVUM  
URBAN FARMSTEAD

## THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

*The recipe is provided below if you would like to recreate the meal.*

### 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.**

## Ham, Egg, and Cheese Bake

**\*\*Ingredients subject to change based on availability.**

- 1 cup diced ham (can substitute diced ham, bacon, or use a combination)
- 12 eggs
- 1 cup whole milk
- 3 cups frozen hash browns (shredded or cubed)
- 2/3 cup diced onion
- 2/3 cup diced spinach
- 1 cup shredded cheddar cheese (divided)
- 1 cup shredded pepper jack cheese (divided)
- 1 tsp. salt
- ½ tsp. pepper

### INSTRUCTIONS

1. Spray a 9x13 casserole pan. Preheat the oven to 350 degrees F.
2. In a medium size mixing bowl, beat together the eggs and milk. Set aside.
3. Mix cheddar and pepperjack cheese together.
4. Evenly layer the hashbrowns, onion, ham, spinach and 1 cup cheese evenly over the base of the casserole pan.
5. Sprinkle evenly with the seasonings: salt and pepper.
6. Pour the egg mixture over the top. Stir everything together.
7. Sprinkle the top with 1 cup cheese.
8. Bake, uncovered, for 45 minutes. Remove from the oven and let cool uncovered for 10 minutes. Enjoy!

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*Follow us on FACEBOOK to stay up to date with each week's casserole recipe and availability*

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