



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.**

## Meat Lovers Egg Bake

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

12 eggs  
1 cup whole milk  
3 cups hashbrowns  
2/3 cup chopped spinach  
2/3 cup diced onion  
1 cup shredded cheddar cheese  
1 cup diced ham  
1 tsp salt  
1/2 tsp pepper

### 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 pepper.
3. Gently fold in the hashbrowns.
4. Stir in spinach, 1/2 cheese, onions, and ham.
5. Transfer to the prepared baking dish. Sprinkle with other 1/2 of cheese.
6. Bake, uncovered, for 50 minutes. Remove from the oven and let cool uncovered for 10-15 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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