



CONVIVIUM
URBAN FARMSTEAD

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

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

Veggie and Egg Bake

INGREDIENTS

3 cups shredded hashbrowns
¾ cup diced onion
¾ cup diced bell pepper
1 cup sliced mushrooms
1 cup chopped kale (or spinach)
12 eggs
1 cup whole milk
1 cup shredded cheddar cheese, divided
1 cup shredded mozzarella cheese, divided
¼ tsp thyme
1 teaspoon salt
¼ teaspoon pepper
1 teaspoon garlic powder

1. Preheat oven to 400 degrees F. Spray a 9x13 inch casserole pan with nonstick cooking spray.
2. Mix the hashbrowns, onion, bell pepper, mushrooms, kale and half of the cheese in the pan.
3. In a large mixing bowl, whisk the eggs with milk and seasonings.
4. Carefully pour the egg mixture over top of everything, using the back of a spoon or spatula to press down slightly and submerge everything under the egg mixture.
5. Sprinkle with the other half of cheese.
6. Bake for about 40-45 minutes or until the center is firm (you can test it by giving the pan a little shake and if it jiggles, it needs more time). If the center looks wobbly but the top is starting to brown too much, cover with foil for the last few minutes of baking.
7. Let the casserole stand 10 minutes, then cut and serve. Enjoy!

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