

## January's Casserole: **Bagel casserole**

### Ingredients

- 6 everything bagels
- 7 large eggs
- 2 ½ cups half and half
- 1 teaspoon kosher salt
- ¼ teaspoon black pepper
- ½ tablespoon vegetable oil
- 1 lb ground breakfast sausage
- 1 red bell pepper
- 1 small, yellow onion, diced
- 2 teaspoons dried parsley (or 2 tablespoons fresh)
- 3 cups shredded cheddar cheese

### Directions

1. Preheat oven to 375, grease 9x13 pan
2. Cut the bagels into bite sized pieces
3. Combine eggs, half and half, salt and pepper until mixture is smooth. Pour egg mixture over bagels and combine allowing the bread to absorb the egg mixture
4. in a large skillet heat oil over medium heat and add breakfast sausage, cook until browned  
\*Sausage must be cooked to 160°F
5. Add diced peppers and onions to skillet with sausage and cook until vegetables have softened, drain fat from skillet
6. Add sausage mixture to the bagel and egg mixture along with parsley and two cups of cheese, combine
7. Pour mixture into casserole dish and cover with foil then bake for 20 minutes
8. Remove foil and bake for 25 more minutes
9. Top with remaining cheese

Please have your  
casserole to the  
coordinator by Jan 10th.  
After this date, please  
make the Feb casserole.

