
Easter Brunch Casserole

Total time: 1 hr 20 min Yield: 6 Servings

Ingredients

2 Tbsp butter
1 onion (diced)
15 shiitake mushrooms (stemmed, caps sliced)
1 tsp salt
pepper
cooking spray
6 English muffins
6 oz ham (thinly sliced)
4 oz goat cheese (crumbed; about 1½ cups)
4 oz Swiss cheese (grated; about 1½ cups)
4 oz parmesan cheese (grated; about 1½ cups)
1/4 cup chopped basil
18 large eggs
2 1/2 cup whole milk
1 Tbsp Dijon mustard

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Instructions

Preheat oven to 350° F. Melt butter in large nonstick skillet over medium-high heat. Add onions and mushrooms and sauté about 8 minutes until tender. Season to taste with salt and pepper. Let the mushroom and onions cool.

Spray a 13" x 9" x 2" glass baking dish with cooking spray. Cut the English muffins in half, line the bottom of the baking dish with 1 layer of English muffins (6 halves), Arrange half of ham evenly over muffins. Sprinkle half of the goat cheese, Swiss cheese, parmesan cheese, basil, and mushrooms on top of the ham. Next add remaining ingredients for second layer in same order and top with onions.

Next, whisk eggs, milk, mustard, and salt in bowl and add a pinch of pepper. Pour egg mixture over muffins and press down with a spatula allowing them to soak up egg mixture.

Bake about 1 hour until center is set and golden brown. Remove from oven and cut into squares to serve.

Recipe brought to you by:

Chef Ryan Covert

Source:

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