

**Recipe by Sally's Baking Addiction ([sallysbakingaddiction.com](http://sallysbakingaddiction.com))**

## **Easy, Make-Ahead Breakfast Casserole**

Serves 12

*This easy breakfast casserole is infinitely adaptable. The version written below with sausage, mushrooms, bell peppers, spinach, and cheddar cheese is generally the most popular with guests. You can assemble the entire dish and refrigerate for up to 24 hours before baking.*

### **Ingredients**

4 cups of crusty bread cubes  
1 teaspoon olive oil  
1 pound ground pork sausage, casings removed  
1 teaspoon dried rosemary or Italian seasoning, optional  
3/4 chopped yellow onion (or 1/2 of a large onion)  
2 garlic cloves, minced  
2 cups chopped bell peppers  
1 cup sliced mushrooms  
1 cup roughly chopped fresh spinach  
12 large eggs  
1/4 teaspoon salt  
1/8 teaspoon freshly ground black pepper  
2/3 cup milk or half-and-half  
1 cup shredded cheddar cheese  
*Optional garnish:* green onion and/or chopped parsley

### **Directions**

1. Grease a 9" x 13" or any 3 to 4 quart oven safe dish. Arrange bread cubes in an even layer in bottom of pan.
2. Heat olive oil in a large skillet over medium heat. Add sausage and rosemary/Italian seasoning, if using, and break up the sausage into bite-size pieces with a wooden spoon or rubber spatula as it begins to cook. Add the onion, garlic, peppers, mushrooms, and spinach and cook until everything has slightly softened and sausage is mostly cooked through, about 5–6 minutes.
3. Remove sausage and vegetable mixture from heat and spread in an even layer on top of bread.
4. Whisk the eggs, salt, pepper, milk, and cheese together. Evenly pour over sausage/vegetable mixture. Add another sprinkle of salt and pepper on top.
5. Cover casserole with plastic wrap or aluminum foil and refrigerate for at least 30 minutes and up to 24 hours. (When ready to bake, allow to sit at room temperature for 10–15 minutes as oven preheats.)

6. Preheat the oven to 375°F. Bake the casserole, uncovered, until the top is golden, edges are crisp, and a toothpick inserted in the center comes out clean, about 40–45 minutes.
7. Cool for 10 minutes, then slice and serve.
8. Leftovers keep well in the refrigerator for up to 5 days. Reheat in the microwave to your liking.