

Eggs Benedict Casserole

Jacob · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 10 mins

Description

This overnight eggs Benedict casserole is easy to make ahead for brunch a special occasion or even for house guests

Ingredients

- - cooking spray - 2 cups milk - 8 large eggs - 3 stalks green onions
- chopped - 1 teaspoon onion powder - 1 teaspoon salt - ¾ pound Canadian bacon
- cut into 1/2-inch dice - 6 English muffins
- cut into 1/2-inch dice - ½ teaspoon ground paprika - 1 cup milk - 1 (.9 ounce) package Hollandaise sauce mix - ¼ cup butter

Instructions

1. Gather the ingredients. Grease a 9x13-inch baking dish with cooking spray. Prepare casserole: Whisk together milk
2. eggs
3. green onions
4. onion powder
5. and salt in a large bowl until well combined. Set aside. Layer 1/2 of the Canadian bacon in the prepared baking dish. Cover with English muffins. Top with remaining Canadian bacon
6. then pour egg mixture over everything. Cover the baking dish with plastic wrap and refrigerate
7. 8 hours to overnight. Preheat the oven to 375 degrees F (190 degrees C). Remove plastic wrap from the baking dish. Sprinkle casserole with paprika and cover the baking dish with aluminum foil. Bake in the preheated oven until eggs are nearly set
8. about 30 minutes. Remove the foil and continue baking until eggs are completely set
9. about 15 minutes more. When casserole is almost finished baking
10. make sauce: Whisk together remaining milk and Hollandaise sauce mix in a saucepan over medium heat. Add butter; cook
11. stirring frequently
12. until boiling. Reduce heat to medium-low and simmer
13. stirring constantly
14. until thickened
15. about 1 minute. Slice casserole into 10 pieces. Drizzle warm sauce over each piece. Allrecipes Magazine