



SpinachMushroom Brunch Casserole

Jacob · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs

Description

Be a big shot at brunch with this casserole which makes use of leftover buns or rolls for an easy makeahead crowd pleaser Sleep in or enjoy an extra cup of coffee with the extra time A big bowl of freshcut fruit makes the perfect side dish

Ingredients

- - 6 Ball Park® Hamburger Buns - 2 tablespoons butter
- or more if needed - 1 cup chopped yellow onion - 2 cups sliced mushrooms - 3 teaspoons dried Italian herbs - 2 teaspoons garlic granules - 2 teaspoons sweet paprika - salt and pepper to taste - 3 cups coarsely chopped fresh spinach - 6 slices bacon - cooked
- drained
- and chopped - 1 ½ cups shredded Cheddar-Monterey Jack cheese blend - 6 eggs
- beaten - 2 cups milk

Instructions

1. Place the bun tops
2. top down
3. in a buttered
4. 13- x 9-inch casserole dish. Set aside the bun bottoms. In a large skillet
5. melt butter over medium-high heat
6. until sizzling. Add onion and saute until they're just softening. Add mushroom slices and stir
7. reducing heat to medium. Cook for about 5 minutes. Stir in herbs
8. garlic
9. paprika and salt and pepper to taste
10. then add spinach and cook another 3 minutes
11. stirring to wilt the spinach. Remove from heat. Spoon half the vegetable mixture evenly over the bun tops in the casserole dish. Scatter half the bacon and cheese evenly on top. Place the bun bottoms
12. with cut side up
13. in the casserole to form the top layer. Spoon the rest of the vegetable mixture
14. bacon and cheese over the top layer of buns. In a bowl
15. stir together eggs and milk until blended. Pour the mixture evenly over the casserole. Using a spatula
16. press down firmly on each of the buns to submerge in the liquid. Cover tightly with plastic wrap and refrigerate 8 hours or overnight. In the morning
17. let casserole sit at room temperature for about 30 minutes. Preheat oven to 350 degrees. Bake for 35 to 40 minutes or until firm at the center and a toothpick inserted comes away clean. Serve warm. Tip: You can switch smoked ham or crumbled breakfast sausage for the bacon
18. if you like. Try a mix of cheeses like mozzarella and Parmesan or Swiss and Gouda.