

# Broccoli Rabe & Sausage Breakfast Casserole



 Serves: 10

## Ingredients

- 1 lb. breakfast sausage
- 12 slices white bread, stale, cubed
- 1 cup yellow onion, minced
- 2½ cups cheddar cheese, shredded
- 4 cups broccoli rabe, blanched and chopped
- 6 eggs
- 2½ cups Rubix Speed Scratch Butter Sauce
- ¼ tsp. kosher salt
- ¼ tsp. dry mustard powder
- ¼ tsp. black pepper, ground

## How To

1. Preheat oven to 350 degrees and spray half hotel pan with non-stick spray.
2. Cook breakfast sausage over medium-high heat, breaking it up in the pan.
3. In a large mixing bowl, combine the bread, onion, 2 cups cheddar cheese, broccoli rabe and cooked breakfast sausage.
4. In a separate bowl, whisk together the eggs, butter sauce, salt, dry mustard and pepper until smooth. Pour the liquid over the bread mixture stirring to coat evenly. Transfer the mixture to the prepared half pan and cover with foil. Allow the mixture to set for 1 hour or up to overnight for breakfast services.
5. Place the covered pan in the oven and bake for 40 minutes. Remove cover and sprinkle the remaining cheese on top. Return the uncovered pan to the oven for 30 minutes until cheese is melted and center is 165 degrees.
6. Remove pan from oven and allow to rest for 15 minutes before serving warm.

