

Italian egg casserole

8 to 10 servings

1 – (5.5-Ounce) box zesty Italian croutons

¼ cup butter

1 onion, chopped

1 (8-ounce) package sliced fresh mushrooms

1 cup chopped roasted red bell pepper

2 (10-ounce) packages frozen chopped spinach, thawed and squeezed dry

2 cups shredded Cheddar cheese

10 eggs

2 cups half-and-half

2 teaspoons Italian seasoning

½ teaspoon salt

Lightly grease a 13 X 9 X 2 inch baking dish. Sprinkle croutons evenly over bottom of baking dish; set aside.

In a large skillet, melt butter over medium heat. Add onion and mushrooms; cook, stirring frequently for 5 minutes or until tender. Add bell pepper and spinach; cook for 2 minutes, stirring occasionally. Spoon mixture evenly over croutons. Sprinkle evenly with cheese.

In a medium bowl, whisk together eggs and half and half. Pour over cheese. Sprinkle with Italian seasoning and salt. Cover and refrigerate for 8 hours.

Preheat oven to 350 degrees.

Bake for 45 to 55 minutes, or until puffed and set. Let stand for 5 minutes. Cut into squares to serve.

I used some Parmesan cheese as part of the 2 cups and Baby bellas mushrooms for extra flavor.