Sausage Strata | Make-Ahead Breakfast Casserole

6 - 8 servings	20 mins. prep time	60 min. cook time

ingredients

1 lb. Swaggerty's Farm roll sausage

1 red bell pepper, slivered

1 pound loaf of French bread, sliced ½ inch thick

1.5 cups sliced green onions

1 tbsp dried oregano

6 large eggs

2 cups whole milk

½ cup whipping cream

7 to 8 slices white Cheddar cheese, Swiss, or Monterey Jack cheese

Salt and pepper

Softened butter to grease baking pan

directions

1. Preheat oven to 350.
2. Grease a baking pan with butter. Set aside. (Line your pan with parchment paper – optional.
3. In a large bowl whisk together the eggs, milk, cream, green onions, oregano, salt, and pepper. Set aside.
4. Brown Swaggerty's Farm sausage in a skillet over medium heat breaking up into crumbles with a spoon as it cooks. Remove from pan and set aside.
5. To same skillet add the red bell pepper slivers and lightly sauté until slightly softened. Remove from pan.
6. Cover bottom of baking pan with bread slices and top bread with cheese slices. Tear to fit if necessary.
7. Pour half of the milk-onion mixture over cheese and bread.
8. Sprinkle half the cooked sausage over and add half the red bell pepper slivers.
9. Repeat layering, ending with red bell pepper slivers. Use the back of a spoon or your hands to press layers together so that the bread soaks up the liquid. You can bake now or cover and refrigerate until ready to bake.
10. Bake for 1 hour until the strata is puffy and brown. Remove from oven.

To Serve

Let sit for about 5 minutes before serving.

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