

## Everything Bagel Breakfast Casserole - A Savory, Cheesy Brunch Favorite Made Easy

Why This Breakfast Casserole Works



**OVEN**  
**350°F**

**TIME**  
**8 min**

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### INGREDIENTS

Main Ingredients:

- 4 large everything bagels, cut into cubes
- 1 lb breakfast sausage (pork, turkey, or chicken)
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup diced onion
- $\frac{1}{2}$  cup diced bell pepper (optional)

Egg Mixture:

- 8 large eggs
- 1 cup milk
- ... tsp garlic powder
- ... tsp onion powder
- ... tsp black pepper

Salt, to taste

Garnish (Optional):

- 1 tbsp fresh chives, chopped

Step-by-Step Instructions:

1. Preheat and Prep:
2. Cook the Sausage:
3. Sauté the Veggies:
4. Whisk the Egg Mixture:
5. Layer the Casserole:
6. Pour and Soak:
7. Bake to Perfection:
8. Rest and Serve:

#### How I Serve It:

Fresh fruit salad or citrus wedges for brightness

Hot sauce or a drizzle of maple syrup (trust me, it works)

A side of mixed greens with lemon vinaigrette

Coffee or a mimosa to complete the brunch vibe

#### Tips From My Kitchen:

Stale bagels work best: They absorb the egg mixture better than fresh ones.

Let it rest before slicing: This helps the layers firm up.

Make it spicy: Add chopped jalapeños or a pinch of red pepper flakes.

Customize the cheese: Swiss, provolone, or pepper jack all work well.

## DIRECTIONS

1. **Preheat and Prep:** I start by preheating the oven to 350°F (175°C) and greasing a 9x13-inch baking dish.
2. **Cook the Sausage:** In a large skillet, I cook the breakfast sausage over medium heat, breaking it up with a spatula until it's browned and fully cooked-about 7-8 minutes. Then I drain off the excess grease and set it aside.
3. **SautØ the Veggies:** Using the same skillet (for bonus flavor), I sautØ the onion and bell pepper for 2-3 minutes, just until softened and slightly caramelized. This step brings out their sweetness and adds a nice balance to the savory elements.
4. **Whisk the Egg Mixture:** In a large mixing bowl, I whisk together the eggs, milk, garlic powder, onion powder, black pepper, and a pinch of salt.
5. **Layer the Casserole:** Now it's time to build the dish. I layer the cubed everything bagels in the bottom of the baking dish. Then I sprinkle on the cooked sausage, followed by the sautØed veggies and shredded cheeses.
6. **Pour and Soak:** I pour the egg mixture evenly over the entire casserole, then press down gently with a spatula to help the bagel cubes absorb the liquid. Letting it sit for 5-10 minutes (or overnight in the fridge) allows for better texture.
7. **Bake to Perfection:** Bake uncovered for 35-40 minutes, or until the center is set and the top is golden brown. I check it with a toothpick-it should come out clean or with just a few crumbs.
8. **Rest and Serve:** I let the casserole rest for 5-10 minutes before slicing. It sets beautifully, making it

easy to serve neat squares. A sprinkle of fresh chives over the top adds a final pop of color and a light, oniony finish.

9. **How I Serve It:** This casserole is hearty on its own, but I love pairing it with:
10. Fresh fruit salad or citrus wedges for brightness
11. Hot sauce or a drizzle of maple syrup (trust me, it works)
12. A side of mixed greens with lemon vinaigrette
13. Coffee or a mimosa to complete the brunch vibe
14. It's just as good warm out of the oven as it is reheated the next day-making it perfect for leftovers.
15. **Tips From My Kitchen:** Stale bagels work best: They absorb the egg mixture better than fresh ones.
16. **Let it rest before slicing:** This helps the layers firm up.
17. **Make it spicy:** Add chopped jalapeños or a pinch of red pepper flakes.
18. **Customize the cheese:** Swiss, provolone, or pepper jack all work well.
19. **Prep the night before:** Assemble everything, cover, and refrigerate. Bake fresh in the morning.
20. **FAQs: Q: Can I freeze this casserole?A: Yes!** Cool completely, cut into portions, and wrap tightly. Reheat in the microwave or oven.
21. **Q: What if I don't have everything bagels?A: Plain, onion, or sesame bagels work great too-just add a pinch of everything seasoning for that classic flavor.**
22. **Q: Can I make this vegetarian?A: Definitely.** Skip the sausage or use a plant-based version, and load up on sautéed veggies like spinach, mushrooms, or zucchini.
23. **Q: Can I halve the recipe?A: Yes-use a smaller baking dish (like 8x8) and adjust the baking time to around 25-30 minutes.**
24. **Why You'll Love Making This Again and Again:** This Everything Bagel Breakfast Casserole is hearty, cheesy, packed with flavor, and ridiculously easy to make. It's perfect for feeding a crowd or giving your weekday breakfasts a serious upgrade. And with those savory bagel bits and golden cheesy top, it's a guaranteed hit at any breakfast or brunch table.
25. **Once you try it, you'll wonder why you haven't been turning bagels into casseroles all along.**

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/everything-bagel-breakfast-casserole-a-savory-cheesy-brunch-favorite-made-easy/>