

This Cheesy Breakfast Casserole Is the Ultimate Weekend Brunch Dish

There are several reasons why this cheesy breakfast casserole stands out from the rest:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 loaf of crusty bread (like French or sourdough), cubed
- 8 large eggs
- 2 cups milk
- 2 cups shredded cheese (cheddar, mozzarella, or a blend)
- 1 pound breakfast sausage (or bacon, diced)
- 1 cup diced bell peppers
- 1 cup diced onions
- Salt and pepper to taste
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). This ensures that your casserole cooks evenly.
- 2.** Cook the : Meat: In a skillet over medium heat, cook the breakfast sausage until browned. If you're using bacon, cook it until crispy. Drain excess fat and set aside.
- 3.** Prepare the : Veggies: In the same skillet, sauté the diced bell peppers and onions until they are soft and fragrant, about 5 minutes. This step adds depth to the flavor.
- 4.** Mix the : Egg Mixture: In a large bowl, whisk together the eggs, milk, garlic powder, oregano, salt, and pepper until well combined.
- 5.** Assemble the : Casserole: In a greased 9x13 inch baking dish, layer half of the cubed bread, followed by half of the cooked sausage, sautéed veggies, and cheese. Repeat the layers with the remaining ingredients.
- 6.** Pour the : Egg Mixture: Carefully pour the egg mixture over the layered ingredients, ensuring everything is evenly soaked.
- 7.** Bake: Cover the dish with aluminum foil and bake for 30 minutes. Remove the foil and bake for an additional 15 minutes, or until the top is golden brown and the eggs are set.
- 8.** Cool and : Serve: Let the casserole cool for a few minutes before slicing. Serve warm and enjoy!

TIPS FOR SUCCESS

Use Day-Old Bread: Stale bread absorbs the egg mixture better, resulting in a creamier texture.

Experiment with Cheeses: Try different cheese combinations like feta, gouda, or pepper jack for a unique twist.

Add Greens: Incorporate spinach or kale for added nutrition and color.

Spice It Up: Add jalapeños or hot sauce for a kick of heat.

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

Original recipe: <https://chefmaniac.com/this-cheesy-breakfast-casserole-is-the-ultimate-weekend-brunch-dish/>