

This One-Pan Breakfast Bake Will Make You Skip the Snooze Button

This One-Pan Breakfast Bake stands out for several reasons:



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 8 large eggs
- 1 cup milk
- 2 cups diced vegetables (bell peppers, onions, spinach)
- 1 cup cooked and crumbled sausage or bacon (optional)
- 1 cup shredded cheese (cheddar or mozzarella)
- Salt and pepper to taste
- 1 tablespoon olive oil

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 350°F (175°C). This ensures that your breakfast bake cooks evenly.
- 2. Prepare the : Pan:** In a large oven-safe skillet, heat the olive oil over medium heat. Add the diced vegetables and sauté for about 5 minutes until they are tender.
- 3. Mix the : Eggs:** In a large bowl, whisk together the eggs, milk, salt, and pepper until well combined. This is where you can add any herbs or spices you enjoy for extra flavor.
- 4. Add the : Meat and Cheese:** If you're using sausage or bacon, add it to the skillet with the vegetables. Pour the egg mixture over the top, then sprinkle the shredded cheese evenly across the surface.
- 5. Bake:** Transfer the skillet to the preheated oven and bake for 25-30 minutes, or until the eggs are set and the top is golden brown. Keep an eye on it to avoid overcooking.
- 6. Serve:** Once done, remove from the oven and let it cool for a few minutes before slicing. Serve warm and enjoy!

TIPS FOR SUCCESS

Customize Your Veggies: Feel free to use any vegetables you have on hand. Zucchini, mushrooms, or even leftover roasted vegetables work beautifully.

Cheese Variations: Experiment with different types of cheese for varied flavors. Feta or goat cheese can add a delightful tang.

