

Smoked Kolbasa Breakfast Casserole:

Recipe by: Sara Parsons

Serves: 10-12

Total Cook Time: ~1 hour



Ingredients:

1 package (4 pack) [Organic Smoked Uncured Kolbasa](#) sausage, sliced into bite-sized pieces

8 eggs

2 cups of milk

1 cup shredded cheddar cheese

4-5 slices of stale/fresh whole wheat bread

1 medium-sized onion, chopped

2 cloves garlic, minced

1 small jalapeno, minced

1 red bell pepper, chopped

½ cup spinach, roughly chopped

¾ teaspoon sea salt

½ teaspoon ground black pepper

1/8 teaspoon ground sage (optional)

Directions:

1. Preheat the oven to 325 degrees Fahrenheit.
2. Cut the slices of bread into bite-sized cubes until you have 2 cups worth. Spread the bread pieces on a baking sheet and toast in the oven for 10-20 minutes (until dry and hardened but not burnt). Set aside.
3. Meanwhile, sauté the garlic and onion in a medium to large-sized pan over medium heat until the onions start to become translucent.
4. Add the jalapeno and red pepper. Continue to sauté for another 5-10 minutes.
5. Lastly, add the sliced Kolbasa sausage and sauté for another 5 minutes then remove from heat.
6. In a medium-sized mixing bowl, whisk together the eggs, milk, cheese, salt, pepper, sage, and spinach.
7. Grease a 9x13 pan (either using olive oil or a non-stick cooking spray). Evenly spread out the toasted bread pieces on the bottom of the pan.
8. Next, layer the sautéed vegetable and sausage mixture on top of the bread pieces.
9. Pour the egg mixture over the top of the vegetables, sausage, and bread pieces.
10. Bake the casserole in the oven for 30-45 minutes until fully cooked and the top begins to turn golden brown. Enjoy!