

Jennie's Italian-Style Egg Bake

Egg Bake Ingredients

½ lb. mild Italian sausage
1 small yellow onion, thinly sliced
2 cloves garlic, minced
10 oz. Yukon Gold potatoes, peeled, boiled until tender and sliced 1/2 inch thick
1 jar roasted red peppers, drained
6 eggs, slightly beaten
Salt and pepper to taste

Topping Ingredients

2 large tomatoes, diced
Small handful fresh basil, sliced or torn
1 T. olive oil
Salt and pepper to taste

Directions

Preheat oven to 350 degrees F.

In a skillet over medium-high heat, cook sausage until browned. Add onion and garlic, and sauté until golden.

Add remaining ingredients and sausage mixture in a bowl until well combined.

Spray a 9 x 9 inch pan with cooking spray. Pour in egg mixture. Place in oven and bake for 45 minutes or until the mixture is no longer runny. Check the middle with a toothpick – when it comes out clean, it's done.

While egg bake is in the oven, combine topping ingredients in a bowl and set aside at room temperature.

Slice egg back into portions and add a generous scoop of topping on each piece. Serves 4-6.

Note: I made everything a day ahead and combined it all except the eggs. Right before cooking, I beat the eggs and added them to the mixture. It worked great.