

SAUSAGE AND EGG CASSEROLE

SERVES 8 Adapted from *Epicurious.com*

INGREDIENTS

1 lb ground Italian sausage
¼ cup chopped shallots
1 garlic clove, minced
½ cup chopped drained
oil-packed sun-dried
tomatoes, 5-oz jar
4 tbsp chopped fresh parsley,
divided
5 eggs
3 egg yolks
1 cup half and half
1 cup whipping cream
2 cups grated mozzarella
½ tsp salt

In skillet, brown sausage over medium heat until cooked through, breaking up into small pieces, about 10 min. Add shallots and garlic. Sauté 3 min. Add sun-dried tomatoes and 2 tbsp parsley. Sauté 1 min.

Spread sausage mixture in buttered 9x13 casserole. Casserole can be made up to this point 1–2 days ahead. Cover and chill.

In a large bowl, whisk eggs, egg yolks, half and half, and whipping cream, 1½ cups mozzarella, and salt. Pour egg mixture over sausage mixture in dish. Cover with remaining ½ cup cheese and 2 tbsp parsley.

Bake at 375° until top of casserole is golden brown and knife inserted into center comes out clean, about 30 min. Let stand 5 min before serving.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the morning or 1–2 days ahead.
- You may cook a portion of the egg mixture separately for vegetarians.
- For a thicker casserole, double recipe in one 9x13 casserole.

I love this casserole's savory flavor and that it is bread-free and, therefore, gluten-free.