

# Spinach and Feta Breakfast Casserole

A delicious and nutritious breakfast casserole with spinach, feta cheese, and the subtle flavor of Green Rooibos Bonita tea.

**PREP TIME:** 20 minutes

**COOK TIME:** 40 minutes

1 loaf French bread, cubed  
1 C fresh spinach, chopped  
1/2 C feta cheese, crumbled  
1/2 C sun-dried tomatoes, chopped  
1/2 C brewed Green Rooibos Bonita tea,  
cooled

6 lg eggs  
1 1/2 C milk  
1/2 C heavy cream  
1/2 t salt  
1/4 t black pepper

**PREHEAT THE OVEN** to 350°F.

**GREASE A 9X13-INCH** baking dish.

**LAYER THE BREAD CUBES**, spinach, feta cheese, and sun-dried tomatoes in the dish.

**WHISK THE EGGS**, Green Rooibos Bonita tea, milk, cream, salt, and pepper together.

**POUR THE EGG MIXTURE** over the bread and vegetables.

**PRESS THE BREAD DOWN** to ensure it absorbs the liquid.

**COVER AND REFRIGERATE** for at least 2 hours or overnight.

**BAKE UNCOVERED** for 40 minutes, or until golden brown and set.

**COOL SLIGHTLY** before serving.