

Breakfast Bake Casserole with Yunnan Noir

TOTAL TIME: 1 hour

1 C Yunnan Noir tea (strong brewed and cooled)
6 lg eggs
1 C milk
1 C shredded cheese (cheddar or your favorite)
1 lb mixed sausage (sweet fennel, maple, andouille, kielbasa, both Canadian and traditional bacon, cooked and crumbled)

1 bell pepper (diced)
1 small onion (diced)
2 C baby spinach (chopped)
2 C cubed bread (day-old works best)
Salt and pepper to taste
1 † garlic powder
1 † paprika

PREHEAT YOUR OVEN to 350°F (175°C). Grease a 9x13-inch baking dish.

COOK THE SAUSAGE (or bacon) in a skillet over medium heat until browned. Remove and set aside.

IN THE SAME SKILLET, sauté the bell pepper and onion until softened. Add the spinach and cook until wilted. Remove from heat.

IN A LARGE BOWL, whisk together the eggs, milk, and strong Yunnan Noir tea. Add salt, pepper, garlic powder, and paprika.

LAY THE BREAD CUBES in the bottom of the prepared baking dish. Top with the cooked sausage, sautéed vegetables, and shredded cheese.

POUR THE EGG MIXTURE evenly over the top, pressing down slightly to ensure the bread absorbs the liquid.

BAKE in the preheated oven for 35-40 minutes, or until the casserole is set and the top is golden brown.

LET IT COOL for a few minutes before slicing and serving.

NOTE: You can just use one meat choice if you prefer.