

Sausage and Spinach Breakfast Casserole

A savory breakfast casserole with sausage, spinach, and the subtle flavor of Green Rooibos Bonita tea.

PREP TIME: 20 minutes

COOK TIME: 45 minutes

1 lb breakfast sausage, crumbled
1 loaf Italian bread, cubed
1 C fresh spinach, chopped
1/2 C shredded cheddar cheese
1/2 C shredded mozzarella cheese
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 375°F.

GREASE A 9X13-inch baking dish.

LAYER THE BREAD CUBES, sausage, spinach, cheddar cheese, and mozzarella cheese in the dish.

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

POUR THE EGG MIXTURE over the bread and sausage.

PRESS THE BREAD DOWN to ensure it absorbs the liquid.

COVER AND REFRIGERATE for at least 2 hours or overnight.

BAKE UNCOVERED for 45 minutes, or until golden brown and set.

COOL SLIGHTLY before serving.