

# Veggie and Cheese Breakfast Casserole

A flavorful and nutritious breakfast casserole with a variety of vegetables, cheese, and the subtle taste of Rooibos Vanilla Chai tea.

**PREP TIME:** 20 minutes

**COOK TIME:** 40 minutes

1 loaf whole grain bread, cubed  
1 C broccoli florets, chopped  
1/2 C red bell pepper, diced  
1/2 C mushrooms, sliced  
1/2 C shredded cheddar cheese  
1/2 C shredded mozzarella cheese  
1/2 C brewed Rooibos Vanilla Chai 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**, broccoli, bell pepper, mushrooms, cheddar cheese, and mozzarella cheese in the dish.

**WHISK THE EGGS**, Rooibos Vanilla Chai 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.