

Turkey and Broccoli Breakfast Casserole

A nutritious breakfast casserole with turkey, broccoli, and the subtle flavor of Rooibos Vanilla Chai tea.

PREP TIME: 20 minutes

COOK TIME: 45 minutes

1 lb cooked turkey, diced
1 loaf whole grain bread, cubed
1 C broccoli florets, chopped
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 375°F.

GREASE A 9X13-inch baking dish.

LAYER THE BREAD CUBES, turkey, broccoli, 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 turkey.

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.