

Mushroom and Swiss Breakfast Casserole

A savory breakfast casserole with mushrooms, Swiss cheese, and the rich flavor of Pu-erh Poe tea.

PREP TIME: 20 minutes

COOK TIME: 45 minutes

1 lb mushrooms, sliced
1 loaf whole grain bread, cubed
1/2 C shredded Swiss cheese
1/2 C shredded mozzarella cheese
1/2 C brewed Pu-erh Poe 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, mushrooms, Swiss cheese, and mozzarella cheese in the dish.

WHISK THE EGGS, Pu-erh Poe tea, milk, cream, salt, and pepper together.

POUR THE EGG MIXTURE over the bread and mushrooms.

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.