

Team Smith Favorite RECIPES

TITLE

Thanksgiving brunch
casserole

PREP TIME

15 Minutes

TOTAL TIME

55 Minutes

INGREDIENTS

12 eggs
1 bag of shredded cheese
2 cups of raw baby spinach
1 full carton of the chopped veggies
(Cajun trinity)
1 1/2 teaspoons of purée garlic
Chopped ham
Salt
Pepper



DIRECTIONS

This is an EASY morning after Thanksgiving BRUNCH recipe, full of VEGETABLES and baked in a casserole dish.

In a mixing bowl~mix well:12 eggs, 1 bag of shredded cheese, 2 cups of raw baby spinach, 1 full carton of the chopped veggies (Cajun trinity), 1 1/2 teaspoons of purée garlic, Chopped ham, Salt and pepper to your liking. (I season mine pretty heavy, especially the pepper)

Pour in a casserole dish then add a layer of cheese to the top of the mixture and bake! I bake mine at 400° F for 35-40 minutes.

(It's always hard to tell everyone how long to bake things because everyone's oven is a little different. However~ you can just bake it until the top is golden brown!)



RECIPE SUBMITTED BY:

Steven & Laura Smith



Happy Thanksgiving!


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