

Cheesy Vegetable Breakfast Casserole

Dianna Baker, MG

2-1/2 lbs. grated Jack & Cheddar Cheese
(set aside 2 cups for the topping)

1 cup cottage cheese

3 cups steamed broccoli

10 extra-large eggs

2 to 3 cups of seasoned breadcrumbs

Sauté in butter and olive oil:

3 stalks of celery, chopped

1 large onion, chopped

2 large zucchini, chopped

1 lb. of baby portabella mushrooms, chopped

2 tsp. salt

2 Tbs. garlic powder

2 Tbs. dried parsley

Let precooked vegetables cool enough so that they don't start cooking or melting the cheese and eggs when you mix them together. You can precook the vegetables the night before then mix and cook the next morning. Vegetable amounts and type can vary depending on what you prefer.

Preheat oven to 375°.

1. Steam broccoli then let cool. Sauté other vegetables with seasoning (amount can vary to taste) and let cool.
2. Mix hand beaten eggs and cooled vegetables. Add the cottage cheese and grated cheese minus the 2 cups for the topping.
3. Sprinkle the seasoned bread crumbs in the bottom of a 15 inch casserole pan to cover the bottom the pan.
4. Pour egg/vegetable/cheese mixture in pan and cover with the remaining 2 cups of cheese.

Bake for 1 hour, but check at 45 minutes. The top should be golden and the casserole firm.