

# TODAY'S TASTE:

## Mediterranean Breakfast Bake



The perfect dish to share on holiday mornings! This Mediterranean Breakfast Bake is filled with veggies, tasty flavor, and fluffy biscuits. Easy to make ahead of time and reheat in the morning for your family to share.

### INGREDIENTS

- 10 eggs
- ½ cup heavy whipping cream
- 1 can of biscuits (8ct)
- 1 tbsp butter
- ¼ cup sun dried tomatoes
- ¼ cup kalamata olives (drained & rinsed)
- 1½ cups diced mushrooms
- 2 cups spinach
- ½ diced red onion
- 1 tbsp olive oil
- ½ tbsp minced garlic
- ½ cup goat cheese crumbles
- ½ cup feta cheese crumbles

### RECIPE

1. Preheat the oven to 425°F.
2. Dice the mushrooms and red onion. In a large pan over medium-high heat, drizzle in olive oil and cook garlic until fragrant.
3. Toss in onions and cook for about 5 minutes until translucent. Add in mushrooms and sun dried tomatoes, cook for another 5 minutes. Turn off heat and add olives and spinach (don't forget to drain and rinse olives). Let the heat wilt the spinach by tossing consistently for 2-3 minutes, until spinach is the correct consistency. Salt and pepper to your liking.
4. In a 9x10 baking dish, butter all the sides and bottom. Line the dish with the full can of biscuits, making sure to flatten and press the dough all together.
5. Whisk together 10 eggs and ½ cup of whipping cream. Add a few dashes of pepper.
6. Pour the egg mixture on top of the biscuit dough, fold in veggie mixture and cheese crumbles.
7. Bake in oven for 20 minutes wrapped in foil. Remove foil and bake for an additional 10 minutes. Let stand 7 minutes out of the oven before serving. The casserole will be finished when you can cut into it and no runny mixture is left.
8. Cut into squares and enjoy! Happy Holidays :)