

Vegetarian Breakfast Casserole



Ingredients

1 - 2 cups Southwestern Produce spinach (thawed)
2 cups Southwestern Produce sweet potato chunks
2 red peppers
2 cloves garlic
12 eggs
1/2 cup milk
8 oz. crumbled feta cheese
1 teaspoon salt
1/2 teaspoon pepper
Olive oil

Directions

1. Preheat oven to 400°. Dice red peppers in 1-inch dice, mince garlic, drizzle both in olive oil and roast on sheet pan for 15-20 minutes. When removed from oven reduce oven temperature to 350°.
2. Bring sweet potatoes to a boil, remove from heat and drain.
3. Meanwhile, in a large mixing bowl, beat eggs, milk, salt, and pepper until evenly blended.
4. Spread red peppers, sweet potatoes, and spinach in a 9x13 baking dish. Pour egg mixture evenly on top and sprinkle with feta cheese crumbles.
5. Bake at 350° for 35-40 minutes until casserole is golden on top and the center no longer jiggles when you shake the pan. Serve warm.

*Baker's note: This can be fully prepped the night before and kept in the refrigerator until you're ready to cook it off in the morning.