

Mmmm... A Delicious Croissant Bacon and Egg Casserole

OM!!! Another yummalicious Breakfast to try!!

Croissant Bacon and Egg Casserole (Serves 4-6)

3 med. size croissants...

2 T. butter, melted

6 slices bacon, cooked and roughly chopped

5 large eggs

1/2 C. milk

pinch of salt and pepper

4 oz. shredded sharp cheddar cheese

dried chives or fresh if you happen to have them

Lightly spray a 9×9 baking dish with cooking spray. Take each croissant and tear it into bite size pieces and place in the bottom of the pan. Drizzle the butter over the croissants. Top with 1/2 of the cheese then the chopped bacon. Whisk together the eggs, milk, salt and pepper. Pour over the casserole and using the back of a spoon mash around the top to make sure the croissants absorb some of the liquid. Top with the remaining cheese and sprinkle some chives over the top. Place in a 350 degree oven for 30 minutes. Serve immediately.

Source: JanetsAppalachianKitchen