

A Trio of Super-Simple Breakfast Casseroles



Plan Z Phase: These are Z3 (ZReboot) recipes.

I'm thinking of starting a company called "Just Add Eggs." Well, maybe I'm kidding but this just might be a theme for these breakfast casseroles. I made them all the same way. I did the prep-work the night before and with one exception, the next morning all I did was add the eggs and popped them in the oven. You'll see what I mean when you read the recipes. Easy Peazy!

When the casseroles come out of the oven they will be puffy and golden. Once you cut them they will begin to fall but they will taste just as great. I did all three of these and served them on a brunch buffet for 30 people. If you are serving a crowd, follow my directions for advance prep the night before and save yourself a lot of time in the morning when you'd rather sit with the paper and drink your coffee or visit with your guests.

Green Chili and Cheddar Breakfast

Casserole

Servings:

Makes 6 single serving pieces. Or 10 brunch buffet pieces.

This is the easiest one to make.

Ingredients:

- 1 can (4 oz) of chopped green chilies, drained
- 12 oz of grated cheddar cheese
- 12 eggs
- Salt and pepper

Instructions:

Take out your 9" x 13" pan. Spray it with butter spray. Then spread your chilies on the bottom of the pan.

Spread the cheddar cheese on top. Now if you are prepping the night before this is all you'll do. Just cover the 9" x 13" pan with plastic wrap and put it in your refrigerator. Next day proceed. If you are making this all in the morning, no need to stop. Just follow the rest of the directions.

Crack the 12 eggs into a blender. Blend to whiz the eggs and make them smooth. Just 7 – 10 seconds will do it. Pour the eggs over the chilies and cheese. Sprinkle with grated sea salt and pepper. Bake at 350 degrees for 30 minutes or until set. The top will be a very light golden brown. If you want to be sure it's done you can poke a knife in it. If the knife comes out clean you're done.

Pepperoni, Green pepper, Onion and Provolone Breakfast Casserole

Servings:

Makes 6 single serving pieces. Or 10 brunch buffet pieces.

Ingredients:

- 20 – 30 little one-inch pepperoni circles cut julienne (into skinny strips)
- one green pepper, chopped
- one cup of chopped onion
- 12 oz of grated provolone cheese (you can buy packages now that are grated provolone/mozzarella mix; you can use one of those if you prefer)
- 12 eggs
- 1 cup of sour cream
- salt and pepper

Instructions:

Take out your 9" x 13" pan. Spray it with butter spray. Then spread your pepperoni on the bottom of the pan. Add the green pepper and onion and finally top with the grated cheese.

Now if you are prepping the night before this is all you'll do. Just cover the 9" x 13" pan with plastic wrap and put it in your refrigerator. Next day proceed. If you are making this all in the morning, no need to stop. Just follow the rest of the directions.

Crack the 12 eggs into a blender. Add the sour cream. Blend to whiz the eggs and sour cream to make the mixture smooth. Just 7 – 10 seconds will do it. Pour the eggs over the other ingredients. Sprinkle with grated sea salt and pepper. Bake at

350 degrees for 30 minutes or until set. The top will be a very light golden brown. If you want to be sure it's done you can poke a knife in it. If the knife comes out clean you're done.

Mushroom, Pepper and Cream Cheese Breakfast Casserole

Servings:

Makes 6 single serving pieces. Or 10 brunch buffet pieces.

Ingredients:

- 16 oz of sliced mushrooms. You can use any kind you like. I used baby bella.
- 2 Tbl of butter
- 1/2 cup red, yellow or green bell pepper, chopped (I used a mix)
- 8 oz of cream cheese cut into 1/2" bits
- 12 eggs
- salt and pepper

Instructions:

Take out your 9" X 13" pan. Spray it with butter spray. In a sauté pan add the butter and the mushrooms. Sauté the mushrooms until soft and beginning to brown. Add them to the casserole. Top that with the chopped peppers and then scatter the cream cheese bits on top. Now if you are prepping the night before this is all you'll do. Just cover the 9" x 13" pan with plastic wrap and put it in your refrigerator. Next day proceed. If you are making this all in the morning, no need to stop. Just follow the rest of the directions.

Crack the 12 eggs into a blender. Blend to whiz the eggs and make the mixture smooth. Just 7 – 10 seconds will do it. Pour

the eggs over the other ingredients. Sprinkle with grated sea salt and pepper. Bake at 350 degrees for 30 minutes or until set. The top will be a very light golden brown. If you want to be sure it's done you can poke a knife in it. If the knife comes out clean you're done.

Enjoy!

Cheers,