

Quick & Easy

THE COSTCO WAY

Kerrygold Reserve Cheddar Croissant Breakfast Casserole

Makes 6 servings

Ingredients:

10 eggs
¾ cup half-and-half
1 tsp salt
½ tsp black pepper
1 tsp everything bagel seasoning
1 Tbsp Dijon mustard
1 Tbsp olive oil
1 lb ground Italian sausage, hot or mild
10 oz mushrooms, sliced
½ small onion, diced
2 cups fresh spinach
8 cocktail croissants, sliced in half and separated
5 oz Kerrygold® Aged Cheddar, grated
2 Tbsp parsley, chopped

Instructions:

Grease a 9 x 13-inch baking dish and set aside. In a large bowl, crack eggs. Add half-and-half, salt, pepper, bagel seasoning and Dijon. Whisk until smooth.

In a skillet over medium, add olive oil. Add Italian sausage. Cook until lightly brown, breaking up with a spoon as it cooks. Add mushrooms and onions. Cook until veggies are soft and sausage is cooked through. Add spinach. Cook until just wilted. Remove from heat.

Place the bottom half of the croissants in the prepared baking dish. Spoon the sausage mixture over the top. Top with Kerrygold® Aged Cheddar. Pour the eggs over the sausage and bottom half of the croissants. Place the top of the croissants over the mixture, pushing them down slightly to immerse in the eggs. Cover with foil. Let sit for 1 hour at room temperature so the croissants can soak up the egg mixture. Preheat the oven to 375 F. Bake covered for 30 minutes. Uncover. Bake for an additional 20 minutes, or until the eggs are set. Cool for 10 minutes. Garnish with parsley.

Tip: Recipe can be made with 5 to 6 regular-sized croissants cut in half.

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