



# Breakfast Strata Casserole

## Ingredients needed for Breakfast Strata Casserole

- 1 package of Aunt Millie's Hawaiian Dinner Rolls, cut into cubes
- 8 – 10 large eggs
- 2  $\frac{3}{4}$  cup half and half (can substitute with whole milk)
- 1  $\frac{1}{2}$  cup shredded white cheddar cheese
- $\frac{1}{2}$  cup grated Parmesan cheese
- 2 tablespoons Dijon mustard
- 1 teaspoon thyme
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- salt and pepper, to taste



## Filling (Optional, you can substitute veggies to your liking):

- 2 cup leftover holiday ham, cut into strips or cubes
- 1 large white onion, chopped
- 1  $\frac{1}{4}$  cup of frozen or fresh spinach
- 2 cup mushrooms, thinly sliced
- $\frac{1}{2}$  cup red bell pepper, chopped
- $\frac{1}{2}$  cup frozen or fresh broccoli, chopped

## Directions for Breakfast Strata Casserole

1. Lightly grease a 13" x 9" baking dish.
2. Prepare all ingredients and cut the Hawaiian dinner rolls into cubes until you have about 8 cups.
3. Whisk together eggs, half & half (or milk), Dijon mustard, and seasonings in a large mixing bowl. Add in your vegetable filling, cubed Hawaiian rolls and half of the cheeses, mixing until well combined.
4. Pour the mixture into your greased pan and sprinkle the top with the remaining cheese. Cover with foil or plastic wrap and refrigerate for an hour.
5. Preheat oven to 350. Remove strata from the fridge, uncover, and bake for 45-50 minutes or until golden brown on top and the middle is cooked through.

6. Serve immediately and enjoy your Breakfast Strata Casserole!

