



Eggs Benedict Casserole

Ingredients Needed for Eggs Benedict Casserole

- 1 package Aunt Millie's 100% Whole Wheat English Muffins, cubed
- 10 ounces Canadian bacon, diced or use ham pieces
- 8 large eggs
- 2 ½ cups milk
- 1 teaspoon dry mustard
- 1 teaspoon onion powder
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 package Hollandaise sauce mix (Knorr recommended)
- 2 tablespoons chopped chives (optional)



Directions | Yield: 10 servings of Eggs Benedict Casserole

1. Spray 9×13-inch baking dish with cooking oil spray. Place muffin cubes and Canadian bacon in the pan.
2. Mix together the eggs, milk, dry mustard, onion powder, salt and pepper in a medium bowl. Pour over the casserole. Cover and refrigerate overnight.
3. Preheat the oven to 375°F. Bake uncovered for 50-60 minutes. Be sure to let the casserole set before removing from the pan.
4. Meanwhile, prepare Hollandaise sauce according to package directions.
5. Top casserole with Hollandaise sauce when serving. Finish with chives if desired. Enjoy your Eggs Benedict Casserole!

