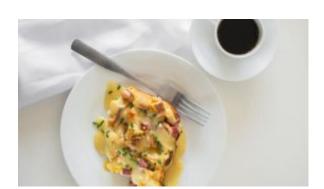


Eggs Benedict Casserole

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
- 2½ cups milk
- 1 teaspoon dry mustard
- 1 teaspoon onion powder
- ½ teaspoon salt
- 1/8 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!

