

Egg and Sausage Bread Bake

Serves Four



Ingredients

- 1 (14" by 4") Italian or French unsliced loaf
- 2 teaspoons olive oil (a couple spritzes of olive oil spray)
- 1 pound Italian chicken sausage, casings removed
- 1 cup brown onion, chopped
- 2 cups mushrooms, sliced
- 5 extra-large eggs
- ½ cup milk
- ¾ teaspoon Kosher salt
- ¼ teaspoon freshly ground pepper
- 1-2 Roma tomatoes, finely diced
- 2 tablespoons fresh basil leaves, thinly sliced
- ½ cup shredded cheese (mozzarella or fontina would be great with the Italian sausage)

Steps

- Step 1:** Preheat oven to 350°F. Line a baking sheet pan with foil.
- Step 2:** Using a serrated knife, cut a wedge in the top of the loaf and hollow out the inside to make a generous cavity for the filling (use your fingers or a spoon for this). Spray the hollowed loaf with olive oil and toast in the oven for about 10 minutes. Remove and let cool.
- Step 3:** In a medium-size pan, saute the onion and chicken sausage together on high heat until sausage is almost cooked. Add the mushrooms and continue cooking until the mushrooms are turning a golden brown. Remove mixture from heat and let cool a bit.
- Step 4:** In a medium-sized bowl (or large measuring cup) combine the milk and eggs - whisking thoroughly. Add the salt and pepper.
- Step 5:** Carefully place the sausage-onion mixture in the hollowed out bread loaf. Pour the egg mixture over the top allowing it to soak in (if egg begins to pour out of the sides of the loaf use the foil to create a wall to prop it against so that the egg will stay inside).
- Step 6:** Sprinkle the top of the egg-sausage mixture with the diced tomato and basil. Add the cheese and bake for 30 - 40 minutes or until the egg is set. Let cool for a few minutes before slicing and serving.