

Broccoli and Cheese Egg Casserole by Lynn's Recipes



Lynn demonstrates how to make a delicious Broccoli and Cheese Egg Casserole that is a great addition to a brunch.

Ingredients:

- ½ cup red onion, finely chopped
- 1 cup mushrooms, finely diced
- 1-1/2 cups broccoli, finely chopped
- 1 can diced tomatoes, drained (14-1/2 ounce)
- 12 eggs
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 cups sharp shredded cheddar cheese

Preheat oven to 350°. Spray a 9x13" baking pan with cooking spray.

Whisk eggs in a large bowl. Stir in the chopped vegetables, tomatoes, salt, pepper and cheese. Pour into the prepared pan.

Bake at 350° for 45 minutes. Cool on a wire rack. Cut into squares and serve warm or hot. Refrigerate any leftovers.

Serves 12

This can be made the day ahead and baked the next morning.

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