

Eggs Benedict Casserole

Ingredients

- 6 English muffins, sliced open then diced into 1-inch cubes
- 12 oz diced Canadian bacon
- 8 oz diced or grated Muenster cheese
- 10 large eggs
- 2 cups milk
- 2 tbl melted butter
- 1 tsp ground mustard
- 1 tsp onion powder
- 1 tsp garlic powder
- ½ tsp salt
- ½ tsp black pepper
- 2 packets hollandaise sauce

Directions

- ☐ Spray 9 x 13 baking dish with non-stick spray
- ☐ Spread half of the diced English muffins across the bottom of the dish
- ☐ Spread half of the diced Canadian bacon on top of the English muffins
- ☐ Spread half of the diced/grated Muenster cheese on top of the Canadian bacon
- ☐ Spread remaining diced English muffins on top of the mixture
- ☐ Spread remaining diced Canadian bacon on top of the mixture
- ☐ Spread remaining diced/grated Muenster cheese on top of the mixture
- ☐ In a separate mixing bowl, whisk together the eggs, milk, melted butter, ground mustard, onion powder, garlic powder, salt and pepper.
- ☐ Pour the egg mixture over the baking dish mixture and cover with aluminum foil.
- ☐ Place the dish overnight in the refrigerator.
- ☐ The next day, remove the dish from the refrigerator and bake in a 375 degree oven for 30 minutes with the foil still on the dish.
- ☐ Remove the foil and bake an additional 15 minutes (or until the casserole is set)
- ☐ While the dish is baking, prepare the hollandaise sauce per the pack directions.
- ☐ After the casserole has set for 5 – 10 minutes after baking, cut into serving sized portions.
- ☐ Top the portions with hollandaise sauce and serve.