



CONVIVIUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

*(*Ingredients subject to change based on availability.)*

Reheating Instructions:

If reheating the entire casserole, place in the oven at 350 degrees F for 20-25 minutes or until it is 165 degrees in the center (or hot all the way through).

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Greens, Eggs, and Ham Bake

- 12 eggs
- 1 cup whole milk
- 1 cup diced ham
- 1 cup chopped collard greens (or kale/spinach)
- 3 cups frozen hash browns (shredded or cubed)
- 1 cup shredded cheddar cheese (divided)
- ½ cup shredded parmesan cheese
- 2 tsp. dried parsley flakes (or 2 T fresh, chopped parsley)
- 1/2 tsp. salt
- 1/4 tsp. pepper
- ½ tsp. garlic powder
- ⅛ tsp cayenne pepper

INSTRUCTIONS

1. Spray a 9x13 casserole pan. Preheat the oven to 350 degrees F.
2. In a medium size mixing bowl, beat together the eggs and milk. Set aside.
3. Evenly layer the ham, greens, hash browns, parmesan cheese and 3/4 cup cheddar cheese evenly over the base of the casserole pan.
4. Sprinkle evenly with the seasonings: parsley salt, pepper, cayenne pepper and garlic powder.
5. Pour the egg mixture over the top. Stir everything together.
6. Bake, uncovered, for 35 minutes. Remove from the oven, sprinkle with the remaining ¼ cup cheddar cheese, and bake for 10 more minutes. Let cool for 10 minutes. Enjoy!

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