

The Big Breakfast Bake

Campbell's
Foodservice

SERVINGS

16



A hearty blend of cubed bread or buttery croissants layered with savoury Italian pork sausage, roasted red peppers, and cheddar cheese, baked in a creamy mushroom and egg custard for the ultimate comfort breakfast.

MADE WITH

Campbell's
SIGNATURE SOUPS

Signature Cream of Mushroom

CASE CODE 08172

Ingredients

60 mL	Vegetable oil, divided
480 g	White bread, croissants or brioche cut into 1" cubes*
1	Large onion, diced
6 g	Oregano, dried, ground
10	Italian pork sausage, hot or sweet, casings removed
2	Red peppers, seeded and diced
907 mL	Signature Cream of Mushroom
24	Eggs
946 mL	Whole milk
250 g	Cheddar cheese, shredded

Directions

- 1 Preheat oven to 180°C (350°F)
- 2 Lightly grease a 12"x 20" hotel pan with 2 tbsp oil. Arrange bread cubes in the base of the pan.
- 3 In a large skillet, heat remaining oil over medium. Sauté onion until translucent. Add sausage meat and red peppers and sauté, breaking up meat into bite size chunks, until sausage is lightly browned and cooked through. Spoon mixture evenly over bread cubes.
- 4 In a large bowl, whisk together Signature Cream of Mushroom Soup, eggs, milk and half the cheese. Pour over sausage mixture. Cover pan and refrigerate overnight.
- 5 Uncover hotel pan and top with remaining cheese. Bake uncovered for 1 hour or until egg mixture is set and a knife inserted into the middle comes out clean.