

Bruschetta Brunch Bake

Whether offered as an appetizer or main course, for brunch, lunch or dinner, this cheesy vegetable-layered egg dish is sure to be a hit. Serve on top of salad greens or alongside your favourite meal.

Prep Time: approx. 15 Minutes.

Cook Time: approx. 35 Minutes.

Ready in approx. 50 Minutes. Makes 8 servings.



1 Tbsp	vegetable oil	15 ml
1	small onion, chopped	1
2	garlic cloves, minced	2
2	green peppers, chopped	2
3 cups	sliced fresh mushrooms	750 ml
4	eggs, lightly beaten	4
1 can	Nestlé Carnation Fat Free Evaporated Milk	1 can
1 tsp	salt	5 ml

1/2 tsp	black pepper	2 ml
16	slices day-old French baguette (1/2 inch/1 cm thick)	16
16	plum tomato slices (about 4)	16
1 tsp	dried basil (or 1/4 cup/50 ml fresh)	5 ml
1 cup	shredded part-skim mozzarella cheese	250 ml

Directions

- 1 Preheat oven to 350°F. Heat oil in large skillet over medium-high heat; cook onion, garlic, peppers and mushrooms for 5 minutes or until softened. Spoon evenly into 13x9 inch (3.5L) baking dish.
- 2 Stir together eggs, Nestlé Carnation Fat Free Evaporated Milk, salt and pepper in bowl; pour over vegetable mixture.
- 3 Arrange bread slices side-by-side over top; top each bread slice with tomato slice. Sprinkle with basil.
- 4 Bake 30 minutes; remove and sprinkle with cheese. Broil 5 minutes or until cheese is golden.
- 5 Let stand 15 minutes before serving.

Recipe courtesy of Nestlé