



SAUSAGE-VEGETABLE EGG CASSEROLE

Preparation: **10** minutes | Cooking: **60** minutes | Servings: **6**

INGREDIENTS

9 large eggs
3 cloves garlic, minced
3 cups thinly sliced Swiss chard
1 package Italian turkey sausage links, casings removed
3/4 pound sliced fresh mushrooms
1 1/4 cup 2% milk
1 cup shredded part-skim mozzarella
1/4 cup white wine
1/4 cup grated parmesan or shredded fontina cheese
1 tablespoon butter
Fresh parsley, minced



INSTRUCTIONS

Preheat oven to 350 degrees. In a large skillet, cook sausage over medium heat for 5-7 minutes, breaking into crumbles. Transfer sausage to a greased baking dish, spreading evenly. Remove drippings from pan. In the same skillet, heat butter over medium-high heat. Add mushrooms, and cook, stirring regularly for 3-5 minutes, until tender. Add Swiss chard, wine and garlic; cook and stir 1-2 minutes longer until chard is tender and liquid is almost evaporated. Add to baking dish. In a large bowl, whisk eggs, milk, salt and pepper until blended; pour over vegetable mixture. Sprinkle with mozzarella, and bake uncovered for 45 minutes. Sprinkle with parmesan, and bake an additional 10-15 minutes or until a knife inserted into the center comes out clean. Let stand 5 minutes before serving. Sprinkle with parsley, and enjoy!

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Recipe source: <https://www.tasteofhome.com/recipes>