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[Butterbread](#)

Layered with plenty of hearty ingredients like cheddar cheese, broccoli, mushrooms and sausage, this scrumptious breakfast casserole can be made at night and baked the next morning.

Total Time:

90
MIN

Number of Ingredients:

13

Servings:

8

Level:

Medium

Ingredients:

12 slices Nature's Own Butterbread

3/4 pound sharp Cheddar cheese, sliced

1 (10 ounce) package frozen chopped broccoli, cooked and drained

1/2 cup sliced mushrooms

1 pound bulk pork sausage, browned

1 (8 ounce) can water chestnuts, sliced

2 cups chopped cooked ham

6 eggs

3 1/2 cups milk

2 tablespoons instant minced onion

1/2 teaspoon salt

1/4 teaspoon dry mustard

3/4 cup grated Cheddar cheese

Instructions:

Cut 6 slices of bread into quarters.

Place bread quarters in bottom of 13 x 9 baking dish.

Place cheese slices over bread.

Next layer broccoli, mushrooms, sausage, ham, water chestnuts and onion.

Top with remaining 6 slices of bread, cutting into quarters, if necessary.

In a bowl, mix eggs, milk, onion, salt, and dry mustard.

Pour mixture evenly over casserole dish.

Cover and refrigerate overnight or for at least 6 hours.

Preheat oven to 325° F.

Uncover dish and bake for 50 minutes.

Remove from oven and sprinkle with grated cheese.

Return to oven and bake for an additional 5 minutes or until cheese is melted and casserole is heated through.

Let stand for 10 minutes before serving.

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