## **Breakfast Casserole**

with Cheez-It® Original Crackers Made With 9g Whole Grain for Schools



THIS RECIPE MEETS: 1 oz. Eq. Gr.

2 oz. Eq. M/MA



## Ingredients: 50 Servings

- 50 bags Cheez-It<sup>®</sup> Original Crackers Made With 9g Whole Grain for Schools
- · 4 lbs. eggs, liquid, whole, frozen
- 2 lbs., 14 oz. Cheddar cheese, yellow, shredded, 6/5#
- 1 pt., ¼ c. onions, raw, chopped

- 1 pt., 3 tbsp., <sup>3</sup>/<sub>4</sub> tsp. grape tomato, red, ripe, raw
- 1 pt., ¼ c. peppers, sweet, green, raw
- 1/4 c. garlic powder
- ¼ c. black pepper, ground
- 2 qt., 1 pt. milk, whole, 3.25% milkfat

## Directions

- 1. Preheat oven to 350°F.
- 2. Wash produce thoroughly. Dice onions, tomatoes, and green peppers.
- 3. Reserve <sup>1</sup>/<sub>4</sub> of the cheddar cheese to top casserole.
- 4. In a large mixing bowl, combine the liquid eggs, milk, garlic powder, black pepper, peppers, tomatoes, onions, and shredded cheddar cheese. Mix well to ensure all ingredients are evenly distributed.
- 5. Spray 2" hotel pan with cooking spray to prevent sticking.
- 6. Pour the egg mixture into the pan (3 guarts per pan) and spread it out evenly. Top with reserved cheddar cheese.
- 7. Bake in the preheated oven for about 25-35 minutes, or until the eggs are set and the top is golden brown. Product must reach an internal temperature of 165° for 15 seconds.
- 8. Allow the casserole to cool for a few minutes before cutting it into squares for serving.
- Cut each pan into 6x4 slices. Serve with 1 bag of Cheez-It® Original Crackers for an added crunch.

ITEM CODE	DISTRIBUTOR CODE	PRODUCT NAME	CASE	OZ. EQ. GRAIN
24100-79263		Cheez-It® Original Crackers Made With 9g Whole Grain for Schools	175 ct./0.75 oz.	1 oz. Eq. Grain

