



# Savory Breakfast Bread Pudding

a recipe from Georgia School Nutrition Program

PREP TIME: 45 minutes CATEGORY: Breakfast

## Ingredients:

32 oz liquid egg (18 fresh eggs), egg substitute can be used

1 cup 2% milk

4-2 oz whole grain dinner rolls, cubed

6 oz ham, diced

2 cups spinach leaves, chopped

1 tsp ground black pepper

12 oz cheese, shredded or crumbled (Feta, Cheddar, Swiss)

## Steps:

1. Pre-heat oven to 375°. In a bowl, whisk egg and milk until fully incorporated.
2. Add the bread, ham, spinach, and black pepper into the bowl and mix well. Let soak for 10-15 minutes.
3. Spray a large muffin pan (12 muffins) with pan spray, coating sides and the bottom. Measure out 4 oz of the mixture into each muffin slot.
4. Top each section with 1 oz cheese. Cover with foil and place into the pre-heated oven for 15 minutes.
5. Remove the foil and return to the oven for an additional 10 minutes, cheese is melted, starting to brown and center is solid.
6. Let rest for 5 minutes. Then, run a paring knife around the edges to release from the pan.