

# Sausage, Egg and Cheese Souffle

Serves 8-10

## **INGREDIENTS:**

6 Slices of White Bread (Torn in bite sized pieces)  
6 Eggs  
2 c. Milk  
1 c. Shredded Cheddar Cheese (I use more)  
1 t. Dried Mustard  
1 t. Salt  
1 lb. Cooked Sausage (You can substitute Gimme Lean Veggie Sausage)

## **DIRECTIONS:**

- 1) The day ahead, butter a 9×9 casserole dish & set aside.
- 2) Mix all ingredients together and pour into the casserole dish.
- 3) Refrigerate overnight.
- 4) Preheat the oven to 350 degrees.
- 5) Take the dish out of the refrigerator and let stand on the counter for 45 minutes.
- 6) Cook for 45 minutes.
- 7) Take out of oven and Serve

By April Perkins - Found on Grasshopper Delivery Website