

OVERNIGHT BREAKFAST CASSEROLE

- 2 tsp oil
 - ½ (13 oz.) package smoked turkey sausage, diced
 - 1-2 medium green bell pepper, chopped
 - 1 ½ cups chopped onion
 - 6 cups stale bread, torn into bite-size pieces
 - 2 cups milk
 - 6 eggs, beaten
 - ¼ teaspoon black pepper
 - ¼ cup shredded cheddar cheese
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1. Heat 1 tsp oil in a large skillet over medium-high heat. Cook sausage until browned.
2. Coat an 11-inch by 7-inch baking dish (or other 2-quart casserole dish) with cooking spray or lightly oil bottom and sides, place the bread in the dish and sprinkle sausage over the bread pieces.
3. Heat remaining 1 tsp oil, reduce heat to medium; cook peppers and onions 5 minutes or until just tender, stirring frequently. Sprinkle over the sausage. Mix the egg, milk, and black pepper until well blended. Pour over all, cover and refrigerate overnight.
4. Preheat oven 350 degrees F.
5. Bake, covered, 1 1/2 hours or until knife inserted comes out clean. Remove from oven, sprinkle with cheese and let stand, uncovered, 15 minutes to absorb flavors and firm slightly.

Serves 6. Recipe provided by Nancy Hughes.

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