

Topsy-Turvy Egg Bake

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As seen on the Rachel Ray website

Using mild-flavored broccolini introduces kids to other stronger-tasting vegetables.

Makes: 4 servings

Prep: 30 mins

Bake: 30 mins

ingredients

- 2 english muffins
- 1 bunch broccolini
- 1 large shallot
- 5 ounces swiss cheese
- 5 eggs
- 3/4 cup half-and-half
- 3 tablespoons unsalted butter, plus more for greasing
- Salt and pepper
- 2 tablespoons finely grated parmesan cheese

directions

1. Get the ingredients ready. Tear up the english muffins into crumb-size bits. Trim the broccolini and cut into 1/2-inch pieces; chop the shallot. Shred the swiss cheese. In a large liquid measure, beat together the eggs and half-and-half. Clean up your workspace.
2. Preheat the oven to 325 degrees. In a large skillet, melt 2 tablespoons butter over medium heat. Add the english muffin crumbs and cook, stirring occasionally, until golden, about 5 minutes; transfer to a plate. Wipe out the skillet and reserve. Lightly butter an 8-inch square baking dish.
3. In the reserved skillet, melt the remaining 1 tablespoon butter over medium heat. Add the shallot, 1/2 teaspoon salt and 1/4 teaspoon pepper and cook, stirring often, until softened, about 2 minutes. Add the broccolini and cook for 1 minute. Add 1/2 cup water, increase the heat to medium-high and simmer, stirring occasionally, until the water is evaporated and the broccolini is crisp-tender, 3 to 5 minutes; transfer to the prepared baking dish. Sprinkle with 1 cup swiss cheese. Pour the egg mixture on top of the broccolini mixture.
4. In a small bowl, toss together the toasted crumbs and the remaining swiss cheese. Sprinkle onto the casserole, then top with the parmesan. Bake in the center of the oven until the eggs are set and the top is browned, about 30 minutes.
5. Time to clean up and set the table!

