

SMOKED SALMON BREAKFAST CASSEROLE



SERVING SIZE

6



INGREDIENTS

| ITEM | QUANTITY | ITEM | QUANTITY |
|----------------------|----------|---------------------|----------|
| Olive Oil | ½ Tbsp. | Green Onions, Diced | 3 |
| Spinach, Chopped | 6 Cups | Garlic Powder | ½ Tsp. |
| Eggs | 12 | Sea Salt | ½ Tsp. |
| Grape Tomatoes | 2 Cups | Black Pepper | ½ Tsp. |
| Smoked Salmon, Diced | 8 Oz. | | |



PREPARATION

- Preheat oven to 375°F (191°C). Lightly grease a baking dish with olive oil.
- In a skillet, heat olive oil over medium heat.
- Add chopped spinach and sauté for 2-3 minutes until just wilted. Remove from heat.
- In a large bowl, whisk together eggs, garlic powder, sea salt, and black pepper until smooth.
- Add sautéed spinach, grape tomatoes, smoked salmon, and green onions into the egg mixture. Stir gently to combine.
- Pour mixture evenly into the prepared baking dish. Spread ingredients so they are distributed throughout.
- Bake for 30-35 minutes, or until the eggs are set in the center and the top is lightly golden.
- Let cool slightly before slicing into squares. Serve warm and enjoy!