

Shannon's Christmas Casserole



Ingredients

2 slices of gluten free bread crumbled or cubed (3 is ok too or 2 end pieces)
1 pound of hormone free breakfast sausage cooked and drained
1 cup of shredded sharp cheddar cheese
8 eggs (or more)
1 cup of coconut milk (more eggs=less milk)
1 tsp of dry mustard
1 tsp of pepper
2 tsp of salt
1 tbsp of turmeric
2 cups of fresh spinach

Directions

Spray 9 x 13 baking dish with coconut oil. (optional)

Sprinkle with sausage. Next, layer with the crumbled/cubed bread.

Top with shredded cheese.

Layer with spinach, pull stems off.

Combine eggs, milk, mustard, turmeric, salt and pepper and beat well.

Pour the mixture over cheese.

Chill overnight to "set".

Remove from refrigerator 15 minutes before cooking and preheat oven to 350.

Cook for 50 minutes. Done when fork comes out clean and "set".

Credit

*Modified from the one and only Sharon Nickerson's breakfast casserole I have enjoyed for years. Thanks Mom.