



ASPARAGUS MUSHROOM SWISS EGG BAKE

Perfect for breakfast, brunch or dinner! It can be prepared overnight and most of the cooking is done in the oven.

Min
60

Serves
8

Ingredients

2 Tbsp.	Unsalted butter
2 Tbsp.	Minced shallots
2 cups	Diced asparagus
2 cups	Diced mushrooms
2 cups	Shredded Swiss cheese
8	Grade A X Large Phil's Fresh Eggs
½ cup	Milk
1 Tbsp.	Minced parsley
½ tsp.	Kosher salt
¼ tsp.	Ground black pepper

Directions

STEP 1

Preheat oven to 350°F. Grease a 2-quart casserole dish with butter or non-stick cooking spray.

STEP 2



In a large skillet, melt the butter over medium heat. Add the shallots and sauté for 1 minute. Add the asparagus and mushrooms and sauté, stirring frequently, for 5 to 7 minutes until the asparagus is soft. Transfer to the prepared casserole dish. Sprinkle the Swiss cheese evenly on top of the vegetables.

STEP 3

In a medium bowl, beat the eggs. Mix in the milk, parsley, salt and black pepper. Pour the egg mixture over the cheese.

STEP 4

Bake in oven for 35 to 40 minutes, until a knife inserted in the center comes out clean. Let stand for 10 minutes prior to cutting.