

# Bacon and Egg Breakfast Bake

**Serves:** 12

**Season:** any

**Recipe source:** adapted from [recipetineats.com](http://recipetineats.com)

**Fresh from the garden:** Warrigal Greens, herbs.

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping boards	4 eggs
Mixing bowl	200ml milk
Small ceramic bowl	Salt and pepper, freshly ground
Measuring jug	5 cups torn crusty bread
Grater	125g cheese, grated
Whisk	125g frozen school grown Warrigal Greens, defrosted and chopped
Spatula	Handful herbs, torn
Baking tin (approx 18cm x 28cm)	150g chopped bacon, cooked
Serving platter	
Tongs	

## What to do:

1. Preheat oven to 180°C, Eco-fan setting.
2. Grease baking tin and line with baking paper.
3. Whisk the eggs, milk, salt and pepper in a large bowl. Add the Warrigal Greens, torn herbs and cooked bacon and stir with the spatula.
4. Grate the cheese and add most to the mixing bowl. Save about ½ a cup to sprinkle on top of the dish before baking.
5. Tear the bread into small pieces and add to the mixing bowl. Mix until the bread is soaked with the egg/milk mixture.
6. Pour mixture into the prepared tin. Sprinkle the extra cheese over the top. If possible, wait a few minutes before baking to make sure the bread is completely soaked.
7. Cover with foil and bake in the oven for 15 minutes. Remove foil and bake for another 10-15 minutes until the top is golden and the egg is set.
8. Remove from the oven, wait a few minutes before removing from tin. Cut into 12 pieces for serving.