



Italian Breakfast Bake

total time: 42 min | servings: 12 | \$1.14 per serving*

INGREDIENTS

- 8 slices Bar-S Cotto Salami
- 8 slices Bar-S Black Forest Deli Ham
- 1 package Bar-S Bacon, chopped and cooked
- 1 tablespoon olive oil
- 2 cups diced bell peppers and onions
- 1 8-ounce tube crescent rolls
- 10 eggs
- 1 cup shredded mozzarella or Italian blend cheese
- Salt and pepper to taste

GET COOKING

1. Preheat your oven to 350 F. Take a 9x13-inch baking pan and coat it generously with nonstick cooking spray. Cut raw bacon into quarter size pieces.
2. In a large frying pan heat up bacon tidbits until cooked. Then remove cooked bacon with a spoon that has holes for straining the oil. Place the bacon on a plate covered with a paper towel to soak up the remaining grease.
3. Then use the residual bacon grease left in the frying pan to cook chopped peppers and onions. Stir occasionally and cook until they are soft and slightly blackened around the edges. Remove from heat and scoop the pepper/onion mix onto the paper towel lined plate with bacon.
4. In a mixing bowl whisk together 10 eggs. Fold bacon tidbits and pepper/onion mix into the egg mixture. Add salt and pepper.
5. Open the crescent roll can and unroll the dough to line the bottom of the greased 9x13-inch dish with the crescent roll dough. It should fit almost perfectly.
6. Layer with 8 slices of Bar-S Black Forest Deli Ham until covered, and then on top of the ham add a layer of 8 slices of Bar-S Cotto Salami.
7. Spread beat eggs with bacon and pepper/onion mix over the salami. Then spread with spatula to evenly distribute the bacon and peppers.
8. Layer the top of the casserole with shredded mozzarella, cheddar, or Italian blend cheese
9. Bake at 350 F for 30 minutes. Cut in squares and serve.