



Baked Denver Omelet Breakfast Casserole

Servings: 6

Prep Time: 15min

Cook Time: 45min



Ingredients

- 1 teaspoon Butter
- 1 teaspoon Olive Oil
- 1/2 teaspoon chopped Garlic
- 1 teaspoon grated Ginger
- 8-10 Button Mushrooms, cut in half
- 1 Red Bell Pepper, cut into bite sized squares
- 1 Green Bell Pepper, cut into bite sized squares
- 1 Onion, cut into bite sized squares
- 5-6 slices of Ham, cut into small pieces
- Salt and Pepper to taste
- 8 Eggs
- 1 tablespoon Sriracha

Directions

1. Pre-heat oven to 200C/ 400F
2. Saute the Veggies: Heat butter and oil in a pan and add ginger and garlic. Saute for a minute or so and add mushrooms. Stir fry the mushrooms on high heat for 3-4 minutes and add both varieties of bell peppers. Stir fry again for 2-3 minutes and add the onions. Cook everything together on high heat for another two minutes. Season with salt and pepper and turn off the flame. Add the ham and mix well.
3. Eggs: Whisk the eggs with sriracha, salt and pepper and set aside.
4. Bake: Spray a baking dish or brush it with oil. Transfer the veggie and ham mixture to the baking dish and pour the egg mixture evenly over it. Sprinkle with grated cheese (if using) and bake for 30-35 minutes or till cooked through and golden brown from the top. Your baked denver omelet casseroles is ready. Rest for a few minutes before slicing, or store it for later.