



SAVORY BREAD PUDDING WITH HAM & CHEESE

BREAD PUDDING BUT IT'S NOT A DESSERT? YES, AND IT'S STILL DELICIOUS! HAM, CHEESE & DIJON MUSTARD TURN BREAD PUDDING INTO A SAVORY DINNER.

PREP TIME:

15 MIN

COOK TIME:

30 MIN

TOTAL TIME:

45 MIN

SERVES:

8 PEOPLE

INGREDIENTS

- 1 cup (about 4 oz) diced Frick's Gourmet Ham
- 1 loaf (~6 cups) day old or lightly toasted six grain bread, cubed
- 8 eggs
- 2 cups milk
- 1 tablespoon Dijon mustard
- ¼ teaspoon black pepper
- 2 tablespoons grated Parmesan cheese
- 1 cup (about 4 oz) diced Swiss cheese

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Add cubed bread to a 9x13 glass baking dish.
3. In a large bowl, whisk together eggs, milk, Dijon, and pepper.
4. Stir in Parmesan, Swiss, and ham.
5. Pour mixture over bread, and press down until bread soaks up mixture.
6. Bake for 25-30 minutes, or until egg is cooked through.
7. Let cool 5 minutes before serving.

An Emily Cooper with *Sinful Nutrition* creation.

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