

Spinach and Mushroom Breakfast Casserole

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Ingredients

12 ounce bag fresh baby spinach
½ lb. mushrooms, sliced
3 green onions, sliced
1 medium onion, chopped
2 cloves garlic, minced
6 eggs, beaten
5 Tablespoons unsalted butter, divided
16 oz. cottage cheese
12 ounces sharp cheddar cheese, grated
1 teaspoon kosher salt
½ teaspoon black pepper

Directions

Pre-heat oven to 350* F. Use 1 Tablespoon butter to grease 13" X 9" baking dish.

Heat 4 Tablespoons butter in a large skillet or sauté pan, and sauté onions, mushrooms and garlic for 3-4 of minutes until onions are translucent and mushrooms are soft.

Add spinach, a handful at a time, and sauté. Cover skillet and let spinach wilt, about 5 minutes.

Let cool, drain excess liquid, and chop more finely if desired.

In a separate bowl, whisk eggs, cottage cheese, cheddar cheese, and salt and pepper. Add cooked spinach and mushroom mixture. Mix well and pour into baking dish.

Bake for 45-50 minutes or until top is golden brown and center is done.