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| **Eggs Benedict Casserole** | **C:\Users\Jolyn P\Desktop\Photos for Blog\wide shot.jpg** |

**Ingredients**

Cooking spray

8 large eggs

3 cups milk

3 green onions, chopped

1 teaspoon onion powder

1 teaspoon salt

12 oz ham (or Canadian bacon), diced

6 English muffins

½ teaspoon paprika

1 package hollandaise sauce mix

¼ cup butter

**Directions**

1. Spray 9x13” baking dish with cooking spray

2. Layer half the ham in prepared baking dish. Spread English muffin over ham and top with remaining ham.

3. Whisk together eggs, two cups of milk, green onions, onion powder and salt.

4. Pour egg mixture over casserole.

5. Cover with plastic wrap and put in refrigerator overnight.

6. Preheat oven to 375 degrees F.

7. Sprinkle paprika over casserole.

8. Cover with foil and bake for 30 minutes.

9. Bake until eggs are nearly set, about 30 minutes. Remove foil and continue baking until completely set, about 15 more minutes.

10. Whisk together hollandaise sauce mix and one cup of milk. Add butter and bring to a boil, stirring frequently. Reduce heat to low and stir until thickened, about one minute. Drizzle sauce over casserole to serve.