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GREAT HARVEST BREAD “MIDDLE OF THE SUMMER VEGGIES” CASSEROLE

INGREDIENTS:

1 T. Olive Oil	1 c. milk or cream or buttermilk
3 c. chopped onion (about 2 medium onions)	½ t. salt
4 cups of chopped veggies, including Kale, cabbage, etc.	½ t. black pepper
1 large carrot, quartered and sliced	2 c. shredded cheese—whatever you have on hand, OK to mix them up! And use them up!
2 t. dried herbs (such as thyme, oregano, rosemary)	¼ c. fresh parsley, chopped
4 c. cubed Great Harvest bread	1 – 2 c. shredded, cubed or chopped leftover meat, such as chicken or pork
4-5 large eggs, whisked	

DIRECTIONS:

Preheat oven to 400 degrees. Oil a 2 qt baking dish.

Heat olive oil in a large sauté pan. Add onion, vegetables, and carrot.

Start over high heat, then reduce to medium heat.

Continue stir frying until carrot is soft, about 5 minutes.

Add herbs and cubed bread, mix together, then transfer to prepared casserole dish.

In a medium bowl, whisk egg, milk, salt and pepper. Pour this over the casserole mixture and stir until egg mixture is evenly distributed. Push bread cubes and vegetables down to level the top. Cover with cheese and sprinkle with parsley.

Bake for 30 minutes until cheese is golden and a paring knife comes out clean.

Let set for 5 minutes before cutting and serving.

6 servings.