

## Everything Bagel Casserole

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Serves 8

### Ingredients

Cooking spray

4 everything bagels, chopped

1 1/2 c. shredded white cheddar

1 1/2 c. halved cherry tomatoes

1 oz. (8-oz.) block cream cheese, cut into 1/2" cubes

1/2 red onion, thinly sliced

8 large eggs

2 1/2 c. milk

2 green onions, sliced, plus more for garnish

Kosher salt

Freshly ground black pepper

Pinch cayenne

1 tsp. poppy seeds

1 tsp. dried minced onion

1 tsp. sesame seeds

1 tsp. dried garlic

1 tsp. coarse salt

Preheat oven to 350° and grease a 9"-x-13" baking pan with cooking spray. Scatter about half of bagel pieces in baking pan then top with half of the cheddar, tomatoes, cream cheese, and red onion. Repeat to make another layer.

In a large bowl, whisk together eggs, milk, and green onions. Season with salt, pepper, and a pinch of cayenne pepper. Pour mixture over bagels making sure to coat each bagel piece.

Sprinkle seasonings over casserole then cover with foil and bake for 45 minutes. Remove foil and bake until bagels are golden and eggs are cooked through, about 25 minutes more. Let cool 30 minutes.

Garnish with green onions before serving.

***Credit: delish.com***