

# Bacon, Tomato and Cheddar Breakfast Bake with Eggs

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Internet Address: <http://www.foodandwine.com/recipes/bacon-tomato-and-cheddar-breakfast-bake-with-eggs>



## Servings: 10

1. Preheat the oven to 350°. Lightly oil a 9-by-13-inch glass baking dish. In a large bowl, toss the bread with the olive oil and spread on a large rimmed baking sheet. Bake for about 20 minutes, tossing once or twice, until the bread is golden and lightly crisp.
2. Meanwhile, in a large skillet, cook the bacon over moderately high heat, stirring occasionally, until crisp, about 8 minutes. Transfer the bacon to paper towels to drain; reserve 2 tablespoons of the fat in the skillet.
3. Add the onion to the skillet and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the tomatoes and crushed red pepper and cook until any liquid is evaporated, about 3 minutes.
4. Return the toasted bread cubes to the bowl. Add the contents of the skillet, along with the bacon, shredded cheeses, chives and broth. Stir until the bread is evenly moistened. Season with salt. Spread the mixture in the baking dish and cover with lightly oiled foil.
5. Bake the bread mixture in the center of the oven for 30 minutes. Remove the foil and bake until the top is crispy, about 15 minutes longer. Carefully remove the baking dish from the oven and, using a ladle, press 8 indentations into the bread mixture. Crack an egg into each indentation. Return the dish to the oven and bake for about 15 minutes, until the egg whites are set but the yolks are still runny. Serve the breakfast bake right away with hot sauce. Sprinkle some more chives on top if you have some.

1 pound white bread, cut into 1-inch cubes (16 cups)

1/4 cup extra-virgin olive oil

1 pound bacon, sliced applewood-smoked, cut into 1/2-inch pieces

1 large onion, halved and thinly sliced

28 ounces canned tomatoes, diced type, patted dry

1/2 teaspoon crushed red pepper

1/2 pound extra-sharp cheddar, shredded (about 2 cups)

1/2 pound Monterey Jack cheese, shredded (about 2 cups)

2 tablespoons chives, snipped

1 3/4 cups low-sodium chicken broth

Salt

10 large eggs

Hot sauce, for serving

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Per Serving (excluding unknown items): 705 Calories; 49g Fat (62.7% calories from fat); 38g Protein; 28g Carbohydrate; 2g Dietary Fiber; 295mg Cholesterol; 1426mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 1/2 Lean Meat; 1 Vegetable; 7 Fat.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>