

# Cheesy Egg and Bread Bake with Roasted Tomato



Preparation time: 70 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Breakfast Recipes, Vegetarian



## Ingredients

- 300 g white thick sliced bread, crusts removed
- 200g cheddar cheese, grated
- 100g parmesan cheese, grated
- 2 tablespoon parsley, chopped
- 2 tablespoon chives, chopped
- 8 eggs
- 3/4 cup lite pouring cream
- 40g butter, melted

- 1 large punnet assorted baby tomatoes
- 1 tablespoon olive oil

Method

1. Cut the bread into small chunks. Place into a large bowl a long with the cheeses and herbs. Whisk the eggs and cream together. Season well. Pour egg mix over bread, leave to soak for 30 minutes.
2. Preheat oven to 180o Celsius. Place the tomatoes in a baking dish, lightly brushed with the oil and seasoned. Place in the oven, for 10 minutes, until just soft.
3. Lightly grease a 1 litre ceramic baking dish with the butter. Pour in the bread mix, drizzle over the remaining butter. Place in the oven for 30 - 40 minutes until puffed and golden.
4. Serve immediately with the roast tomatoes.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
375g	3540kj 846kcal	44.3g	56.9g	30.3g	37.1g	6.3g	1240mg	3.4g

All nutrition values are per serve.