



## Italian Breakfast Bowl

Recipe By CHEF ABBY J

SERVES: 4-6

### INGREDIENTS:

- |   |   |
|---|---|
| <input type="checkbox"/> 11 large round loaf of sourdough bread | <input type="checkbox"/> 8 oz. Italian sausage            |
| <input type="checkbox"/> 2 tsp. olive oil                       | <input type="checkbox"/> 1 small onion, thinly sliced     |
| <input type="checkbox"/> ½ tsp. Kosher salt                     | <input type="checkbox"/> 1 red bell pepper, thinly sliced |
| <input type="checkbox"/> ½ tsp. ground black pepper             | <input type="checkbox"/> ¼ cup fresh basil, chopped       |
| <input type="checkbox"/> ¼ cup Abby J's Garlic Salsa            | <input type="checkbox"/> 4 oz. grated mozzarella cheese   |
| <input type="checkbox"/> 6 eggs                                 | <input type="checkbox"/> ¼ cup grated Parmesan            |

### DIRECTIONS:

- ☐ 1. Preheat oven to 350F°. Line a baking sheet with parchment paper, set aside.
- ☐ 2. Cut the "lid" off the top of the bread. Gently tear out the insides of the loaf, leaving ¾-inch around all sides to create a shell. Place the loaf on the baking sheet, drizzle inside with olive oil, sprinkle with salt and pepper. Bake for 10 minutes until light and crispy.
- ☐ 3. In a medium bowl, thoroughly whisk together the eggs.
- ☐ 4. Heat 1 tablespoon olive oil in a large skillet over medium high heat cook the sausage and set aside.
- ☐ 5. Heat the remaining olive oil in the skillet over medium high. Add the onions and red peppers. Cook for 6 minutes. Reduce heat to medium and stir in sausage and basil. Carefully pour in the eggs and ⅔ of the mozzarella. Cook, stirring gently, until the eggs are beginning to set, 1 to 2 minutes.
- ☐ 6. Return the bread bowl to the baking sheet. Fill with the egg mixture, then sprinkle the top with the Parmesan and the remaining mozzarella. Place in the oven and broil until the cheese is melted and bubbly and the eggs are cooked through, about 3 minutes. Transfer to a cutting board and let rest for 5 minutes. Slice into wedges and enjoy warm.

**Did you make this recipe?**

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