



COOKS ON MAIN

for the everyday chef

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Easy Egg Bake in Bread Boats

Serves 4 - 6

These egg-stuffed bread boats are our new, most favorite breakfast item to serve to guests. They are easy to assemble, and delicious to eat! The secret to this dish is one key ingredient, real Gruyère cheese. Nothing can compare with its nutty, rich flavor when baked and paired with bread and eggs. With this triple combo base, feel free to get creative with additional ingredients. Try using different cheeses, a combination of cheeses, sautéed veggies, bits of meat, or other fun mix-ins such as pesto or salsa.

Ingredients:

2 large loaves of freshly baked artisan loaves
4-6 oz. Gruyère cheese, coarsely grated
1 cup diced, cooked ham
3 scallions, white and green parts, thinly sliced
6 large eggs
1 cup half-'n-half
1/8 teaspoon freshly ground black pepper
1/8 teaspoon kosher salt
1/8 teaspoon paprika

Directions:

1. Preheat the oven to 350°F.
2. Cut off the top of each loaf of bread, and pull out some of the interior of the loaf to make room for the egg mixture. Place the loaves on a rimmed baking sheet. (Reserve the removed bread for another use such as homemade bread crumbs, croutons, or stuffing.)
3. Grate the cheese, dice the ham and slice the scallions.
4. Whisk the eggs with the half-'n-half, pepper, salt, and paprika until evenly combined.
5. Fill the bread boats with the ham, onions, and cheese, and then pour the beaten egg mixture over the ham, onions, and cheese. Depending on the size and shape of the loaves, another beaten egg or two may be needed to adequately fill the "boats."
6. Bake the filled loaves at 350°F for 20-25 minutes, or until eggs are set. The temperature in the center should be 165°F. Slice the loaves into generous pieces, and serve while hot.