**Laufenberg Egg Bake**

Quick and delicious egg bake the whole family will love.

Ingredients:

* 1 lb. Laufenberg Meats Seasoned Ground Pork Sausage
* 2 T. Butter
* 1 C. Chopped onion
* 1 C. Chopped Pepper (any color)
* 2-3 C. Spring Greens
* 1 C. Shredded Laufenberg Cheese of choice
* 8-10 Laufenberg Farm Fresh Eggs
* ½ C. Whole milk, half n’ half or cream
* 1 tsp. Salt
* ½ tsp. pepper

Instructions:

1. Preheat oven to 375 Degrees; spray 8” x 12” pan with cooking spray
2. In a large skillet, brown pork sausage until no pick appears; place in the prepared pan
3. Using the same skillet, sauté vegetables in butter until translucent.
4. Add greens for the last minute until wilted
5. Layer the vegetable on top of the meat, adding the cheese
6. Whisk eggs, adding milk and seasoning, and then pour into prepared pan.
7. Bake uncovered for 45 minutes until golden brown.

Serves 4-6 Hungry Humans