



## Muffuletta Brunch Bake

 Gluten Free

READY IN



75 min.

SERVINGS



12

CALORIES



348 kcal

MORNING MEAL

BRUNCH

BREAKFAST

SIDE DISH

## Ingredients

- 10 oz genoa salami thinly sliced
- 4 cups hash browns shredded frozen
- 32 oz savory vegetable drained coarsely chopped
- 0.5 cup pimientos green chopped
- 10 oz colby cheese shredded
- 2 cups milk
- 1 teaspoon seasoning italian
- 5 eggs

- 1 serving pickled cucumbers / gherkins
- 1 serving pimientos whole green (colossal queen)
- 1 cup frangelico

## Equipment

- bowl
- oven
- knife
- whisk
- baking pan
- toothpicks
- glass baking pan

## Directions

- Heat oven to 400°F. Grease 13x9-inch (3-quart) glass baking dish with shortening or cooking spray.
- Arrange 8 oz of the salami, overlapping slightly, in bottom and halfway up sides of baking dish. Top with potatoes, vegetable mix, chopped olives and 1 cup of the cheese. In medium bowl, stir milk, Bisquick mix, Italian seasoning and eggs with fork or whisk until blended.
- Pour over vegetable mixture.
- Bake uncovered 40 to 45 minutes or until golden brown around edges and knife inserted in center comes out clean.
- Sprinkle with remaining 1 1/2 cups cheese.
- Bake 5 minutes longer or until cheese is melted.
- Let stand 10 minutes before serving.
- Garnish with cornichons, whole olives and remaining 2 oz salami on frilled toothpicks.

## Nutrition Facts



## Properties

Glycemic Index:19.75, Glycemic Load:7.73, Inflammation Score:-10, Nutrition Score:19.069130576175%

## Nutrients (% of daily need)

Calories: 348.35kcal (17.42%), Fat: 19.46g (29.94%), Saturated Fat: 9.11g (56.92%), Carbohydrates: 26.22g (8.74%), Net Carbohydrates: 21.96g (7.98%), Sugar: 2.42g (2.69%), Cholesterol: 114.19mg (38.06%), Sodium: 771.45mg (33.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.68g (37.37%), Vitamin A: 4456.22IU (89.12%), Phosphorus: 318.9mg (31.89%), Vitamin B1: 0.42mg (27.7%), Vitamin C: 22.01mg (26.68%), Calcium: 254.31mg (25.43%), Selenium: 16.36µg (23.38%), Vitamin B2: 0.39mg (22.78%), Vitamin B12: 1.24µg (20.67%), Vitamin B6: 0.36mg (18.05%), Vitamin B3: 3.58mg (17.91%), Zinc: 2.63mg (17.54%), Fiber: 4.26g (17.05%), Potassium: 583.09mg (16.66%), Manganese: 0.33mg (16.43%), Iron: 2.44mg (13.55%), Magnesium: 45.28mg (11.32%), Vitamin B5: 1.08mg (10.84%), Copper: 0.21mg (10.35%), Folate: 39.03µg (9.76%), Vitamin D: 0.96µg (6.37%), Vitamin K: 2.71µg (2.59%), Vitamin E: 0.38mg (2.52%)