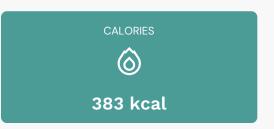


Muffuletta Brunch Bake

Gluten Free







MORNING MEAL

12 servings pimiento stuffed olives whole green (colossal queen)

BRUNCH

BREAKFAST

SIDE DISH

Ingredients

10 oz colby cheese shredded	
12 servings pickled cucumbers / gherkins	
5 eggs	
4 cups hash browns shredded frozen	
1 teaspoon seasoning italian	
2 cups milk	
0.5 cup pimiento stuffed olives green chop	ped

	10 oz genoa salami thinly sliced	
	32 oz savory vegetable drained coarsely chopped	
	1 cup frangelico	
	1 cup frangelico	
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Equipment		
	bowl	
	oven	
	knife	
	whisk	
	baking pan	
	toothpicks	
	glass baking pan	
Directions		
	Heat oven to 400F. 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 11/2 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:12.25, Glycemic Load:7.59, Inflammation Score:-10, Nutrition Score:19.000434616338%

Flavonoids

Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg

Nutrients (% of daily need)

Calories: 383.34kcal (19.17%), Fat: 23.35g (35.93%), Saturated Fat: 9.62g (60.14%), Carbohydrates: 26.72g (8.91%), Net Carbohydrates: 21.78g (7.92%), Sugar: 2.3g (2.56%), Cholesterol: 114.19mg (38.06%), Sodium: 1180.9mg (51.34%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 18.84g (37.69%), Vitamin A: 4344.06IU (86.88%), Phosphorus: 318.35mg (31.84%), Vitamin B1: 0.42mg (27.94%), Calcium: 267.07mg (26.71%), Selenium: 16.58µg (23.68%), Vitamin B2: 0.38mg (22.55%), Vitamin B12: 1.24µg (20.67%), Fiber: 4.93g (19.73%), Vitamin B3: 3.58mg (17.91%), Zinc: 2.62mg (17.49%), Vitamin B6: 0.35mg (17.39%), Potassium: 578.47mg (16.53%), Vitamin C: 13.62mg (16.5%), Manganese: 0.32mg (16.06%), Iron: 2.4mg (13.35%), Magnesium: 47.57mg (11.89%), Copper: 0.23mg (11.68%), Vitamin B5: 1.09mg (10.9%), Folate: 39.24µg (9.81%), Vitamin E: 1.29mg (8.58%), Vitamin D: 0.96µg (6.37%), Vitamin K: 2.68µg (2.55%)