



## Muffuletta Brunch Bake

 Gluten Free

READY IN



75 min.

SERVINGS



12

CALORIES



383 kcal

MORNING MEAL

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 chopped
- 12 servings pimiento stuffed olives whole green (colossal queen)

- 10 oz genoa salami thinly sliced
- 32 oz savory vegetable drained coarsely chopped
- 1 cup frangelico
- 1 cup frangelico

## 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 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



■ PROTEIN 19.21% ■ FAT 53.56% ■ CARBS 27.23%

## 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: 0g (100%), Alcohol %: 0% (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%)