

# SCRAMBLED EGG CASSEROLE

Serves 6 people

12 eggs  
1/3 cup milk  
Salt to taste  
3 sausages  
1 big onion  
1 cup shredded cheese  
1 1/2 thick sauce of your choice

Whisk eggs, milk and salt.  
Scramble the eggs in a pan on low medium heat.  
Cut the sausages and onions. Shred the cheese.  
Use thick sauce, such as cream cheese based sauce or canned soup.  
Mix all the ingredients and pour in a casserole dish.  
Sprinkle shredded cheese on top.  
Bake at 350 F (175 C) for 30 minutes.



\* by sparkling ink