



LEFTOVER Breakfast Bake

*This is a lovely recipe to use when you have any sort of savoury leftovers and want to make a tasty but simple breakfast.
I generally use leftover roast vegetables or meat.*

SERVES 4–6

2½ cups cubed sourdough
2 Tbsp olive oil
1 tsp garlic powder
1 tsp dried mixed herbs
3 cups milk
10 eggs
1 tsp salt
½ tsp ground black pepper
1–2 cups chopped leftover meat
or vegetables
⅓ cup crumbled feta
fresh basil to garnish

1. Preheat the oven to 200 °C.
2. Coat the cubed sourdough in the olive oil, garlic powder and dried mixed herbs. Spread onto a baking tray and bake for 10 minutes or until crispy and golden brown.
3. In a bowl, combine the milk, eggs, salt and black pepper.
4. Remove the toasted sourdough from the oven and lower the temperature to 180 °C.
5. Place the bread in a 23 x 30 cm ovenproof dish. Pour over the egg mixture and then evenly spread the leftovers and feta on top, pressing them into the egg mixture.
6. Bake for 25–30 minutes or until the filling starts to puff up and set.
7. Serve immediately, garnished with fresh basil.