



SOUTHERN STYLE BREAKFAST LASAGNA



Flat Pasta Sheets are layered with scrambled eggs, sausage gravy and cheddar cheese, baked until hot and bubbling. Yield: 8 Servings

Ingredients:

2 Each	Flat Pasta Sheets [#74849], Prepared According to Package Directions
3 Cups	Sausage Gravy, Prepared & Divided
18 Eggs	Scrambled Egg, Prepared & Divided
2 Cups	Cheddar Cheese, Shredded & Divided
½ Lb.	Bacon, Prepared
Garnish	Scallions, Sliced

Directions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Coat the bottom of an oven safe dish with an even layer of sausage gravy.
3. Lay the first layer of **Flat Pasta Sheet**.
4. Top the **Flat Pasta Sheet** with an even layer of scrambled eggs, then a layer of shredded cheese, followed by a layer of sausage gravy.
5. Top the sausage gravy with another layer of **Flat Pasta Sheet**.
6. Top with another even layer of scrambled eggs and shredded cheese.
7. Cover with foil and bake for 45 minutes to 1 hour.
8. Remove from the oven and top with bacon.
9. Garnish with scallions, and serve while hot.

