



Double Bacon Bagel Egg Casserole

- 6 cups cubed (1-inch) everything bagels
- 1 cup shredded Italian cheese blend (4 oz)
- $\frac{3}{4}$ cup sliced green onions
- 1 cup chopped seeded plum (Roma) tomatoes (about 3 tomatoes)
- $\frac{1}{2}$ cup chopped Canadian
- 8 oz cream cheese, cut into 1/4-inch chunks
- 10 eggs
- 2 cups milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper



Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray. Layer with half of the bagels, 1/2 cup of the shredded cheese, 1/2 cup of the green onions, the tomatoes, Canadian bacon, 3/4 cup of the bacon and remaining bagels. Add chunks of cream cheese on top of bagels.

In large bowl, beat eggs and milk with whisk; beat in salt and pepper. Pour over bagel mixture, pressing down slightly. Sprinkle with remaining 1/2 cup shredded cheese.

Bake 45 minutes; top with remaining bacon. Bake about 10 minutes or until golden brown and center is just set. Let stand 15 minutes; top with remaining sliced green onions before serving.