

# CABBAGE & DILL BREAKFAST CASSEROLE

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## Ingredients:

- 4 Eggs
- ¼ Cup Sour Cream
- ½ Cup Mayonnaise
- ½ Cup Flour (or gluten free mix)
- ½ Tsp Baking Powder
- 1 Lb cabbage finely chopped (about 6 cups)
- ½ Tsp Salt
- 2 Tbsp Dill fresh or frozen
- 2 Tbsp Onion

1 ½ Cups Shredded Cheese



## Directions:

1. Preheat oven to 375° Degrees F and place butter or Lard into a 9" round dish into the oven to slightly melt.
2. In a bowl mix together the eggs, sour cream and mayo and whisk.
3. In another bowl mix together the flour and baking powder. Mix into the egg mixture.
4. Place the finely chopped cabbage and salt into another bowl and scrunch to help soften the cabbage. Add in the dill & onion and scrunch again.
5. Spread the cabbage mixture evenly in your 9" round dish and pour the egg mixture evenly over the top. Sprinkle with the cheese and bake at 375° F for 35 minutes or top is golden brown.

