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# Mushroom-Egg Brunch Casserole

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1/2 medium onion, chopped**  
**1/2 green pepper, chopped**  
**1 can (4 ounce) mushrooms, drained**  
**1/4 cup butter**  
**24 eggs**  
**1/2 cup milk**  
**1 can (10-1/2 ounce) cream of chicken soup**  
**3/4 cup processed cheese (Velveeta), cubed**  
**1 teaspoon salt**  
**1/2 teaspoon pepper**

In a skillet, saute' the onion, green pepper and mushrooms in butter. Remove from the skillet.

In a bowl, beat the eggs until frothy. Add the milk. Scramble in the pan with the onion, green pepper and mushrooms but allow to remain very moist.

Stir in the soup, cheese cubes, salt and pepper.

Mix all of the ingredients together and pour into a buttered 13x9-inch casserole dish.

Bake, uncovered, in the oven at 225 degrees for about 45 minutes.

(This dish may be prepared a day in advance and then heated at the last minute.)

Yield: 12 to 14 generous servings

## **Breakfast**

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*Per Serving (excluding unknown items): 2419 Calories; 177g Fat (67.1% calories from fat); 161g Protein; 34g Carbohydrate; 3g Dietary Fiber; 5239mg Cholesterol; 5330mg Sodium. Exchanges: 1 Grain(Starch); 19 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 21 Fat.*