



Brauhaus Soft Pretzel Skillet Strata

Yield: 6 servings

Ingredients:

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| 1 | J&J Snacks Brauhaus 10 oz. Soft Pretzel cut into 1" Pieces |
| 6 | Large Eggs |
| 1 ½ C | Whole Milk |
| 3 | Scallions Sliced Thin |
| 4 oz. | Shredded Sharp Cheddar Cheese |
| 6 Slices | Thick Cut Bacon - Diced |
| ½ Medium | Red Onion – Finely Diced |
| 4 oz. | Fresh Baby Spinach |
| 3 Tablespoons | Shredded Cheddar Cheese |

Directions:

1. Preheat oven to 425 degrees F.
2. Cook bacon in 10" cast iron skillet over med hi heat until crispy
3. Remove bacon from pan and reserve, leave bacon fat in pan
4. Add onion to the pan and sauté until softened about 5 minutes
5. Add pretzel pieces to the pan and fold into onion mixture, cook 3-5 minutes
6. Whisk eggs together with milk
7. Add cheese and scallions and season with salt and pepper
8. Remove pan from heat and fold in reserved bacon.
9. Fold in egg and cheese mixture
10. Gently fold in spinach a little at a time until wilted and incorporated
11. Place in oven and bake for 15-20 minutes until set in the center
12. Remove from oven and immediately top with Cheddar cheese.
13. Let cool 5-10 minutes and serve

Recipe and photo courtesy of J&J Snacks