

Cheesy Bacon Breakfast Lasagna

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Servings: 4

3 no-cook lasagna noodles
3 bacon strips, diced
2 tablespoons sweet or green onion, diced
2 tablespoons sweet red pepper, diced
4 large eggs
CHEESE SAUCE
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup 2% milk
1 teaspoon Parmesan cheese, grated
1/4 teaspoon salt
1 cup sharp Cheddar cheese, shredded
3 tablespoons whole-milk ricotta cheese

Preparation Time: 30 minutes

Bake Time: 10 minutes

Soak the lasagna noodles in warm water for 20 minutes.

In a skillet, cook the bacon, onion and red pepper over medium heat until the bacon is crisp, 8 to 10 minutes. Remove two tablespoons of the bacon mixture. Drain on paper towels. Reserve .

In a bowl, whisk the eggs. Add to the skillet. Cook and stir until cooked through.

Preheat the oven to 350 degrees.

For the sauce, melt the butter in a saucepan over medium heat. Whisk in the flour until smooth. Add the milk, Parmesan cheese and salt. Cook and stir until thickened, 2 to 3 minutes. Remove from the heat. Stir the cheddar cheese into the hot mixture until smooth.

Drain the noodles on paper towels. To assemble the lasagna, spread three tablespoons of the cheese sauce over the bottom of a greased eight by four-inch loaf pan. Layer with one lasagna noodle, three tablespoons of the cheese sauce, half of the egg mixture and another noodle. Layer with three tablespoons of the cheese sauce, ricotta cheese and the remaining egg mixture. Top with a third noodle, the remaining cheese sauce and the reserved bacon mixture.

Bake until bubbly, 10 to 15 minutes.

Cool 5 minutes before cutting.

Per Serving (excluding unknown items): 314 Calories; 24g Fat (68.6% calories from fat); 17g Protein; 7g Carbohydrate; trace Dietary Fiber; 266mg Cholesterol; 552mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.