



Everything Bagel Breakfast Casserole



4.9 from 18 reviews

Author: [Sally](#) Prep Time: 15 minutes Cook Time: 45 minutes Total Time: 1 hour, 10 minutes

Yield: serves 12

You can assemble this breakfast casserole the night before or quickly throw it together in the morning. Feel free to substitute the extras like bacon for sausage and use your favorite cheese!

Ingredients

- 3 day-old **everything bagels***, cut into bite-size pieces (about 6 cups)
- 1 **bell pepper**, chopped
- 3/4 cup quartered **cherry tomatoes** (or chopped regular tomato)
- 6 slices cooked **bacon**, chopped
- 9 large **eggs**
- 1 and 1/2 cups **whole milk**
- 1 and 1/2 cups **shredded cheese***
- 1/2 teaspoon **ground mustard***
- 1/4 teaspoon **salt**
- 1/8 teaspoon freshly ground **black pepper**
- 6 ounces **block cream cheese**, cut into bite-size pieces
- optional for garnish:** everything bagel seasoning and scallions

Instructions

- 1 Preheat the oven to 375°F (191°C). Generously grease a 9×13 inch baking pan or similar size (about 3 quart) casserole dish.
- 2 Layer the bagel pieces, chopped pepper, tomatoes, and bacon into the dish. Whisk the eggs, milk, cheese, ground mustard, salt, and pepper together in a large bowl. Pour evenly over bagel mixture.
- 3 Top evenly with pieces of cream cheese and sprinkle with everything bagel seasoning, if using.
- 4 Bake for 40-50 minutes or until center is set and edges are golden brown. Remove from the oven and allow to cool for 10 minutes before topping with scallions (if using), slicing, and serving.
- 5 Cover leftover casserole tightly and refrigerate for up to 1 week.

Notes

- 1 **Make Ahead Instructions:** Assemble the casserole through step 3, then cover tightly with plastic wrap or aluminum foil and refrigerate for up to 1 day. Remove from the refrigerator, preheat the

oven, then continue with step 4. You can also freeze the assembled uncooked casserole. Cover the casserole with plastic wrap, then a layer of aluminum foil, and freeze for up to 3 months. Thaw overnight in the refrigerator, preheat the oven, then continue with step 4. You can also freeze the baked and cooled casserole. Cover the casserole with plastic wrap, then a layer of aluminum foil, and freeze for up to 3 months. Thaw on the counter or at room temperature and reheat to your liking.

2 **Bagels:** So the bagels don't become soggy, it's best to use slightly stale bagels. Cut up the bagels the day before and let them sit out overnight. Or, if needed, use fresh bagels, cut them into the bite-size pieces needed for this recipe, and bake them on a baking sheet in a 350°F (177°C) oven for 10 minutes. They'll be slightly crisp and ready to use in this recipe. No need to wait for them to cool before layering into the baking dish.

3 **Cheese:** Use your favorite cheese here. I used a combination of [freshly shredded](#) mozzarella and smoked gouda. White cheddar, regular cheddar, or even pepper jack cheese. If using a strong cheese like feta cheese, I recommend combining it with another so the flavor isn't overpowering.

4 **Ground Mustard:** A common ingredient in cheesy egg dishes, this spice adds a sharp kick and depth of flavor. I don't recommend skipping it.

5 **Everything Bagel Seasoning:** Use everything bagel seasoning as garnish on top of the dish. You can purchase it at some grocery stores or make it at home. If you don't have any, don't worry about it. Or if you only have poppy seeds, garlic flakes, and/or sesame seeds, just sprinkle the dish with one or all of those. To make it yourself, combine 1 Tablespoon **poppy seeds**, 1 Tablespoon **sesame seeds**, 1 and 1/2 teaspoons **dried minced onion**, 1 and 1/2 teaspoons **dried garlic flakes**, and 1 teaspoon **coarse salt**. You will have plenty leftover and it tastes great on pizza, potatoes, avocado toast, scrambled eggs, and [focaccia](#).

6 **Cream Cheese:** Cream cheese used for cooking and baking are sold in 8 ounce blocks. You need 6 ounces for this recipe. If you don't feel like having 2 ounces leftover, just cut up the whole block for this dish. You won't regret a little extra cream cheese!

i Recipe inspired by the bagel breakfast bake in Chrissy Teigen's cookbook [Cravings: Hungry for More](#)

Find it online: <https://sallysbakingaddiction.com/everything-bagel-breakfast-casserole/>