

## *Breakfast Loaf*

*Jessica Hildebrandt*

*This is very pretty.*

5 eggs, beaten	Onions, optional
¼ tsp. salt	1 lb. round French bread loaf
⅛ tsp. pepper	6 oz. thinly sliced deli ham, divided
1 Tbsp. butter	¾ oz. shredded Monterrey Jack cheese, divided
⅓ cup red bell pepper	¾ oz. shredded Cheddar cheese, divided
2 cups fresh spinach	1 medium tomato, thinly sliced
Mushrooms, optional	
Olives, optional	

Preheat oven to 350°. In a small bowl, combine eggs, salt and pepper. Melt butter in a skillet over medium heat; add eggs, cook and stir until almost set. Add bell pepper and spinach (and any other vegetables, except for tomato) and cook another 1 to 2 minutes until tender. Set mixture aside.

Cut off the top fourth of the bread loaf. Carefully hollow out the top and bottom, leaving a ½ shell. In the bottom of the bread, place about ¼ of the ham; layer with about ¼ of the cheeses and egg mixture, and tomato. Repeat layers until all ingredients are used and gently press together. Replace bread top and wrap tightly in foil.

Bake for 25 to 30 minutes. Let stand 10 minutes before slicing and serving.