

# Asiago Bagel Breakfast Bake

## Ingredients

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- 8 eggs (large)
- 1/4 t salt
- 2 c whole milk
- 1 t fresh chopped tarragon (or 1/2 tsp dried)
- 1/4 t paprika
- 0 fresh ground pepper to taste
- 6 oz monterey jack or medium cheddar cheese, grated (i used 1/2 monterey jack, 1/2 extra sharp cheddar)
- 6 oz asiago cheese, grated
- 4 asiago cheese bagels

## Instructions

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<div class="directions"><ol><li>In a large mixing bowl, beat together the eggs, salt, milk, tarragon, and paprika. Season with pepper.</li><li>Mix the grated cheeses together in a bowl.</li><li>Cut the bagels into bite-size pieces.</li><li>Grease a 2-quart souffl&eacute; or casserole dish.</li><li>Starting with the bagel pieces, alternately layer bagel pieces and grated cheese into the dish.</li><li>Pour the egg mixture evenly over everything, cover the dish and refrigerate overnight.</li><li>Preheat the oven to 350 degrees.</li><li>Bake, uncovered, for 1 hour, until the top is golden brown.</li></ol></div><p>&nbsp;</p>