

RECIPE



TORTA DE JAMÓN BREAKFAST CASSEROLE

10 TO 12 SERVINGS



INGREDIENTS

1 pound precooked ham, cubed
(about 3 ½ cups)

16.9 ounce Brioche slider rolls
(about 12 slider rolls)

12 ounces Oaxaca cheese, cubed
(about 2 ¼ cups)

1 cup sliced pickled jalapeños

1 white onion, gently rubbed under
cold running water and chopped

6 large eggs

2 ⅔ cups whole milk

1 ¼ cups Mexican crema

½ teaspoon kosher salt

½ teaspoon ground black pepper

INSTRUCTIONS

- 1 Wash hands with soap and water.
- 2 Dry out the bread. Cube the slider rolls into 1-inch squares and lay out on a baking sheet in a single layer. Leave out at room temperature to dry overnight. **OPTIONAL:** You can skip this step by toasting the bread cubes at 350 °F in a preheated oven for 10 to 15 minutes or until the edges are crispy.
- 3 Grease a 9 x 13-inch baking dish and set aside.
- 4 Combine cubed bread, ham, pickled jalapeños, onions and cheese in a large bowl. Transfer to the prepared baking dish.
- 5 Combine eggs, milk, crema, salt and pepper in a separate large bowl. Mix until ingredients are evenly combined.
- 6 Pour egg mixture over bread mixture. Press down to submerge everything in the egg mixture.
- 7 Wash hands with soap and water after handling eggs.
- 8 Cover casserole with plastic wrap and refrigerate overnight or at least 2 hours.
- 9 Preheat oven to 375 °F.
- 10 Remove casserole from the refrigerator, and let it sit at room temperature while the oven is heating. Bake uncovered for 55 to 65 minutes until internal temperature reaches 160 °F on food thermometer.
- 11 Cut into squares and serve immediately.

RECIPE COURTESY OF HOLAJALAPENO.COM.

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org.

Learn more about food safety at StoryOfYourDinner.org.

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