



Grilled Cheese Casserole

Serves 4 | Serving Size: 2 Sandwiches

Ingredients

- 4 cups of cupped bread
- 1 can of diced tomatoes
- 8 oz of cheese (Velveeta works best)
- 1 egg
- 1/3 cup of milk
- 3 Tablespoons of butter, cut into small pieces
- Ground pepper to taste

Instructions

1. Preheat oven to 375 F.
2. Use the butter to cover all the edges of a large pan/pot or casserole.
3. Mix the egg and milk together.
4. Put the pieces of bread in the egg and milk mixture and let soak for about 20 minutes.
5. Drain the tomatoes. You can save the juice for soup or to flavor other dishes.
6. Mix in the cheese and tomatoes chunks.
7. Pour the whole mixture into the pot or casserole and top with leftover butter. Season with ground pepper.
8. Bake for 15-20 minutes, until cheese is melted. Let cool for 5 minutes before serving.



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