

**Mary**

Yield: 4-6 servings

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# Instant Pot Breakfast Casserole with Ham, Cheese, and Broccoli

15 min

Prep Time:

35 min

Cook Time:

50 min

Total Time:

## Ingredients

- 4 cups cubed sturdy bread (such as sourdough, ciabatta, or French baguette)
- 1 cup finely chopped broccoli
- 1 cup diced ham
- 1 cup Cheddar cheese (I used smoked Cheddar)
- 4 large eggs
- 1 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

## Instructions

Combine the bread cubes, broccoli, ham, and 3/4 of the cheese in a large mixing bowl. Pour into an 8-cup soufflé dish or other round baking dish.

In the same bowl (there is no need to wipe it out first), whisk together the eggs, milk, salt, and pepper. Pour over the bread mixture. Sprinkle with the remaining cheese.

Cover the dish with foil and refrigerate overnight.

When ready to cook, pour 1 1/2 cup of water into the bottom of the Instant Pot. Place the trivet in the Instant Pot. Make a foil sling by folding two 20-inch pieces of aluminum foil into thirds to make two long strips. Place the foil strips perpendicular to each other on top of the trivet.

Place the casserole dish into the Instant Pot on top of the foil sling. Fold the ends of the sling over so that they are not hanging out of the Instant Pot.

Place the lid on top of the Instant Pot and make sure that the pressure release valve is set to sealing. Select the pressure cook setting and set the time for 25 minutes. When the cook time is up, turn the Instant Pot off or unplug it. Allow the Instant Pot to depressurize naturally for 10 minutes then turn the pressure release valve to venting to release the remaining pressure.

Carefully use the aluminum foil sling to remove the casserole from the Instant Pot. Remove the foil and allow the casserole to stand for ten minutes before serving.