

Madeline's Mini Ham and Egg Casseroles

Serves: 4

Ingredients

1/4 baguette cut into small cubes
4 ounces cream cheese cut crosswise into 12 slices
1 tablespoon extra-virgin olive oil plus more for drizzling
1/4 pound thinly sliced ham chopped, about 1 cup
4 scallions white and green portions thinly sliced and separated
pepper
1-1/2 cups half and half
6 large eggs
1 teaspoon fresh thyme leaves
1/2 pound plum tomatoes sliced into wedges
Salt

Directions

1. Preheat the oven to 350 degrees. Grease a 12-cup muffin pan and fill each cup halfway with bread crumbs. Top each with a cream cheese slice.
2. In a small saucepan, heat the olive oil over medium heat and add ham, scallion whites and a pinch of pepper. Cook, stirring, until the scallions are tender, about 5 minutes. Stir in the half-and-half and bring just to a simmer before removing from heat.
3. In a medium bowl, whisk together the eggs and thyme, then whisk in the warm half-and-half mixture. Fill the muffin cups with the egg mixture and bake until puffed and golden around the edges, about 15 minutes. Let cool for 5 minutes, then run a knife around the edges and invert onto a cooling rack.
4. Drizzle the tomato slices with olive oil, top with the scallion greens and season with salt and pepper. Serve with the mini