

Another Great Recipe from

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## Hamburger – Spinach Brunch Bake

Featured in ***FAST FOOD FRENZY*** – Episode 2 of Ruthies Bitchin Kitchen.

### Ingredients

- 6 fast-food hamburgers, pickles removed
- 10 eggs
- **1/2 cup milk –We forgot the milk in the video! But it turned out OK anyhow! Just not as poofy....**
- 1/2 teaspoon EACH ground cumin, ground mustard, garlic powder and onion salt
- 2 cups shredded mild cheddar cheese
- 1 (10 ounce) package chopped spinach, thawed and well drained

### Directions

- Cut hamburgers (bun and all) into bite-sized pieces; set aside. Lightly beat the eggs in a large bowl. Stir in the milk and seasonings.
- Spritz a 13x9-inch baking dish with cooking spray. Spread burger pieces into dish. Top with spinach and cheese. Pour egg mixture over dish. Cover and refrigerate overnight.
- Remove baking dish from the refrigerator for 30 minutes before baking. Preheat oven to 350 degrees, and bake casserole, uncovered, for 40 to 45 minutes or until a knife inserted at the center comes out clean.

*Ruthie tested this recipe with McDonald's hamburgers.*

### Ruthie's Culinary Clues

Stick to the basic, plain fast food burgers for this dish. The ketchup and mustard are fine on the burgers, but be sure to remove those pickles! I don't recommend using cheeseburgers in this recipe. Use a pizza cutter to quickly dice up the burgers quickly. Be sure to drain the spinach well. Simply set it in a colander and use the back of a spoon or a small saucer to press the juice out. (If the spinach isn't drained well enough, the egg bake will be green!)