Christmas Breakfast Bake

This festive and hearty breakfast bake has it all: veggies, sausage, tofu with an "eggy" flavor, and some special added ingredients!

Adjust the ingredients and spices to your liking, and feel free to add your own flavors, and/or omit veggies/spices that you don't have on hand.

Serves 4.

Recipe by Nancy Arenas

2 Tbsp vegan butter

½ onion, chopped

1 potato, cubed

1 stalk celery, chopped

½ cup mushrooms, chopped

½ cup grape tomatoes, halved

½ cup Classic Coleslaw mix

1 block tofu

1/2 cup vegan cheese shreds

2 slices whole grain bread

1-2 tsp sesame oil

1 package vegan sausage links (such as Beyond or Field Roast)

1 Tbsp maple syrup

Spices to taste: garlic powder, paprika, turmeric, cilantro, oregano, onion powder, cumin, kelp, dulse, salt.

1. Cook the sausage according to instructions on the package. Chop into chunks and set aside.

2. Melt butter in frying pan, then add onion, potato, celery, and green pepper and sauté for about 5 minutes. Then add mushrooms and continue sautéing for a few more minutes. Next add grape tomatoes and coleslaw; mix well and continue to cook. Add seasonings to the pan and stir in. Start with a dash of each, and add more according to your taste preference.

3. Drain tofu; add tofu and sesame oil to the pan and mix well, breaking up the tofu as you mix. Then add vegan cheese shreds and chopped sausage, and mix again.

4. Toast the bread. Break it up into small pieces and add to the pan and mix in.

5. Pour mixture into baking dish. Drizzle maple syrup on top. Bake uncovered at 375° for about 20 minutes.

6. Serve and enjoy!