

Making it delicious

Simple Strata



Ingredients

- 4 cups cubed day-old bread*
- 2 cups eggs (~8 large eggs)
- 2 cups milk
- 2 cups shredded cheese
- 2 cups add-ins, such as:
 - Spinach, asparagus, tomatoes, mushrooms, onions, kale, peppers, etc.
 - Ham, bacon, sausage, chicken sausage, etc.
- 1 tsp. Dijon mustard (optional)
- 1 tsp. dried parsley (optional)
- ¼ tsp. each salt & pepper

*Dry stale bread works best



Recipe adapted from epicurious.com

Instructions

- Fill an 8"x8" baking dish just to the top with bread.
- Transfer the bread to a bowl; grease the baking dish.
- Into a large measuring cup, crack 8 large eggs.
- Add more eggs, if needed, to equal 2 cups of eggs.
- Whisk the eggs. Add 2 cups milk, plus any seasonings.
- Add 1 ½ cups of cheese to the bread cubes, along with the add-ins. Mix to combine, then transfer the bread mixture back into to the baking dish.
- Pour the egg and milk mixture evenly over the bread.
- Top with ½ c. cheese; cover and refrigerate overnight.
- Bake at 350°F for 30 minutes covered, then 15-20 more minutes uncovered.