

Spinach and Cheese Strata

yield 6 servings

preptime 8 hours 45 minutes (b/c rests in frig overnite)

cooktime 25-30 minutes

The quickest, easiest make-ahead savory bread pudding

Perfect for brunch get-togethers or even as a lazy dinner option. You can really have it for any time of the day!

INGREDIENTS

- 1 1/4 cups whole milk
- 5 large eggs
- 1 teaspoon Dijon mustard
- 1/4 teaspoon ground nutmeg
- Kosher salt and freshly ground black pepper, to taste

- 3 tablespoons unsalted butter
- 3 cloves garlic, minced
- 1/2 cup sliced green onions
- 1 (12-ounce) package frozen chopped spinach, thawed and squeezed dry

- 6 cups (1-inch) cubed challah bread
- 3/4 cup shredded Swiss cheese, divided (1/2 c + 1/4 c)
- 3/4 cup shredded Gruyere cheese, divided (1/2 c + 1/4 c)
- 1/4 cup freshly grated Parmesan cheese, divided (2 T + 2 T)



DIRECTIONS

1. In a large bowl, whisk together milk, eggs, Dijon and nutmeg season with salt and pepper, to taste; set aside.
2. Melt butter in a 12-inch oven-proof skillet over medium-high heat. Stir garlic, green onions and spinach until heated through, about 3-5 minutes. Remove from heat.
3. Stir in bread cubes and gently toss to combine. Pour milk mixture (from #1) evenly over the top. Stir in 1/2 cup Swiss, 1/2 cup Gruyere, and 2 tablespoons Parmesan.
4. Cover and place in the refrigerator for at least 8 hours or overnight.
5. Preheat oven to 375 degrees F (190.6 degrees C). Remove strata from frig and let sit for 30 minutes.
6. Sprinkle with remaining 1/4 cup Swiss, 1/4 cup Gruyere and 2 tablespoons Parmesan.
7. Place into oven and bake for 25-30 minutes, or until puffed, golden brown and cooked through.
8. Serve immediately.

A 2021 suggestion from Mlango Farmin Limuru, Kenya:

<https://damdelicious.net/2018/01/21/make-ahead-spinach-and-cheese-strata>