



Taste What's Cooking

The Original Savory Breakfast Strata

Serves 6-8

Ingredients

- 1 tablespoon olive oil
- 1 large, crusty French baguette (preferable a day old), cut into ¼ inch slices
- 1 small onion, thinly sliced
- 2 teaspoons minced garlic
- 1 10-ounce package of frozen chopped spinach, thawed and drained of all excess moisture
- 1 8-ounce package of Finlandia® Muenster Cheese (naturally lactose free), shredded (or, 2 cups shredded cheese of your choice)
- 1 cup chopped smoked ham, chicken, or sausage
- 1 teaspoon dried Herbs de Provence
- 4 eggs
- 2 cups Real Goodness™ 2% or Skim Milk
- salt and pepper

Directions

Heat 1 tablespoon olive oil in skillet over medium heat. Add onion and cook until just beginning to soften. Add garlic and cook until fragrant, about 1 minute more. Add thawed drained spinach and cook until heated through (ie, is limp), adding salt to taste, if desired.

Spray a 2-quart casserole dish (preferably at least 2 inches deep) with nonstick cooking spray. Place an even layer of bread slices in bottom of dish, tearing pieces in half if necessary to fill in gaps. Spoon 1/3 each of spinach mixture, meat, and cheese over bread layer. Place another layer of bread slices on top and repeat with another 1/3 of the remaining fillings, another bread layer, and ending with the final 1/3 of spinach, meat, and cheese on top. Press to compact the bread and fillings. Whisk together the eggs and Real Goodness™, then add herbs and a sprinkle of salt and pepper. Pour egg mixture slowly over casserole, tilting to distribute evenly. Cover with aluminum foil and refrigerate at least 6 hours or overnight.

Remove casserole from fridge and place in oven. Turn oven on, set to 375 degrees. Bake covered for 40 minutes. Remove foil, increase oven temperature to 400 degrees, and bake an additional 10-15 minutes or until cheese is bubbling and browned on top.