



Savory Bread Pudding (aka Strata)

NIBBLEDISH CONTRIBUTOR

Ingredients

1 baguette, cut into 1-inch pieces (cut bottom crust and short ends off bread)
¼ cup olive oil
4 tsp rosemary or thyme, chopped
2 eggs
1 cup chicken broth
2 cups milk
1 14-15 oz. can artichoke hearts, drained and chopped
10-14 oz. spinach (if frozen, thawed and water removed as best as you can and if fresh, wilted in a pan over low heat)
2 portobello mushrooms, stems removed and chopped
4 oz cremini mushrooms, stems removed and chopped
3 stalks green onions, chopped
2 small shallots, chopped
1/2 cup sundried tomatoes, chopped
salt/pepper
2 tsp oregano or herbes de provence (an herb you enjoy)
4 to 5 oz. gruyere cheese, shredded (or another shredded cheese you enjoy)

Instructions

Preheat the oven to 375 and grease a large casserole dish. In a bowl, place bread cubes and oil, rosemary or thyme, toss to coat. Spread on large rimmed baking sheet. Sprinkle with salt and pepper. Bake until golden and crunchy, stirring occasionally, about 15 to 20 minutes. Return toasted bread cubes to same large bowl. (You want to make sure they are crunchy or it will end up as mush on the bottom of the dish.)

In another bowl, whisk together the eggs, broth, milk, artichoke hearts, spinach, mushrooms, onion, shallots, sundried tomatoes, salt/pepper and herbs. Pour the wet

mixture over the bread and let stand for 10 to 15 minutes to allow the bread to soak in the liquid somewhat. Transfer to the casserole dish and sprinkle gruyere over the top. Bake for 45-60 minutes, until the top is brown and crisp and there is no liquid left in the center. Let stand for 10 minutes before serving. This looks so rustic and beautiful, makes for a great breakfast, brunch or anytime meal really.