



# Tomato and Feta Strata

NIBBLEDISH CONTRIBUTOR

## Ingredients

4 large eggs  
½ cup plain yogurt  
1 tbsp olive oil  
1 small onion, diced  
1 clove of garlic, minced  
2 tbsp sage, chopped  
1 tbsp tarragon, chopped  
½ to 1 tsp crushed red pepper flakes  
16 oz. canned diced tomatoes with juice  
salt/pepper  
3 to 4 cups of bread (of your choice), cut into 1-inch cubes  
4 oz. feta, crumbled

## Instructions

Preheat the oven to 450. In a large bowl, whisk the eggs and yogurt together. In an oven-safe skillet, heat the oil and add the onion, garlic, sage, tarragon and crushed red pepper flakes. Cook over medium heat, until onion has softened, 3 to 5 minutes. Add the tomatoes and their juice, salt and pepper and bring to a simmer. Stir in the bread and feta. Pour the egg mixture on top and bake for 20 minutes, until golden brown. Let cool and serve.