



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.