

## Spinach and Cheese Strata



When it comes to holidays, we tend to eat out a lot, but making your own meals can be simple and quicker than we thought. This year, make yourself a savoury bread pudding with this easy to follow recipe we have scoured for you. Great for breakfast, gathering and any time of the day, enjoy!

### Ingredients

- 1/4 cups milk
- 5 large eggs
- 1 teaspoon Dijon mustard
- 1/4 teaspoon ground nutmeg
- Kosher salt and freshly ground black pepper
- 3 tablespoons unsalted butter
- 3 cloves garlic, minced
- 1/2 cup sliced green onions
- 1 pack (28g) frozen chopped spinach, thawed and squeezed dry
- 6 cups (1-inch) cubed challah bread (Alternative: brioche, French/Italian bread)
- 3/4 cup shredded Swiss cheese, divided
- 3/4 cup shredded Gruyere cheese, divided
- 1/4 cup freshly grated Parmesan cheese, divided

### Method

- Whisk the milk, eggs, mustard, nutmeg in a large bowl, season with salt and pepper. Set aside.
- Melt butter in a 12-inch ovenproof skillet over medium-high heat. Stir garlic, green onions and spinach for 3-5 minutes. Remove from heat.
- Add the bread cubes and gently toss to combine. Pour milk mixture evenly over the top. Stir in 1/2 cup Swiss, 1/2 cup Gruyere, and 2 tablespoons Parmesan. Refrigerate for at least 8 hours or overnight.
- Preheat oven to 375 degrees F. Remove strata from the refrigerator and set aside for 30 mins.
- Sprinkle the remaining 1/4-cup Swiss, 1/4-cup Gruyere and 2 tablespoons Parmesan onto the strata. Place into oven and bake for 25-30 minutes, or until puffed and golden brown. Serve!

*Recipe and image courtesy of damndelicious.net*

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