

Great!

Spinach + Cheese Strata

(Bunco)

Servings: 8-10

1 # bag chopped frozen spinach, thawed

3 tbsp. unsalted butter

1 large yellow onion, chpd. (~2 cups)

3 garlic cloves, minced

1/2 oz. Italian sandwich bread, cut into 1" cubes (about 11 slices)

6 oz. (1 1/2 cups) coarsely grated Gruyere

2 oz. (2/3 cup) finely grated Parmigiano-Reggiano

9 large eggs

2 3/4 cups half and half

1 3/4 tsp. salt

3/4 tsp. pepper

1/4 tsp. nutmeg

2 tbsp. Dijon mustard

Found at Raley's

or Sweet, sliced

french

Squeeze spinach to remove as much liquid as possible. Melt the butter in large saute pan over medium heat. Add the onion + cook stirring frequently until translucent, about 5 min. Add the garlic + drained spinach + cook 2 min. more. Set aside. Butter a 3-quart baking dish. Spread 1/3 of the bread cubes in the dish + top evenly with 1/3 of spinach mixture. Sprinkle with 1/3 of each cheese. Repeat layering twice, ending with cheeses. In a large bowl, whisk the eggs. Add the half and half, mustard, salt, pepper and nutmeg. Pour the custard mixture evenly over the strata. Cover the strata with plastic wrap overnight.

Preheat oven to 325° Bake the strata, uncovered, until puffed, set and golden brown all over top, 70-75 minutes. Let stand 10-15 minutes before serving.

Note! The cook time is based on the strata going immediately from the fridge to the oven. If it sits out at room temperature before baking, the cook time will be 10-15 min. less.