

Make-Ahead Strata

Ingredients

1-2 Tablespoons olive oil
1 leek or ½ yellow onion, chopped
2 garlic cloves, minced
½ lb. chard or kale, cut into thin strips or 6oz. package baby spinach
½ cup raisins or other dried fruit
½ teaspoon salt
¼ teaspoon black pepper
1/8 teaspoon nutmeg
½ teaspoon dried basil
1 ¼ cups half and half
6 large eggs
4 cups bread cubes from firm white bread such as French, challah or sourdough
¼ cup grated parmesan (preferably Parmigiano Reggiano)
¼ lb. diced ham or cooked sausage
¾ cup (3 ounces) grated Swiss cheese, divided

Mise en place! (Everything in its place)

Directions

1. Coat a 7 x 11 or other 2 quart baking dish with cooking spray.
2. Heat the olive oil in a large skillet over low heat. Add leeks.
3. Sauté leeks until tender, about 2-3 minutes. Be careful not to over brown.
4. Add garlic and sauté about 30 seconds.
5. Add greens and raisins. Sauté until greens are wilted. (You may need to add the greens in batches.) Add 2 Tablespoons of water if greens begin to stick. Remove from heat.
6. in large bowl, whisk half- and- half, eggs, salt, pepper, nutmeg and basil until combined.
7. Stir in bread cubes, parmesan, ham and ¼ cup of the Swiss.
8. Add vegetable mixture and stir well.
9. Pour mixture in baking dish and cover. Refrigerate 8 hours or overnight.
10. Preheat oven to 375 degrees.
11. Remove strata from refrigerator and let stand at room temperature 30 minutes. Top with remaining ½ cup Swiss.
12. Bake 35 to 40 minutes, until a knife inserted in center comes out clean. Let stand 10 minutes before serving. Makes 6 servings.