Spinach Strata

Description

Aside from being comforting and filling, stratas are really easy to make. Whisked eggs and milk are poured over bread and your favorite fillings, then everything's left to soak overnight. In the morning, just pop it in the oven while the coffee's brewing. Breakfast is served.

Summary

Yield: 6
Prep Time: 2 hours
Category: Breakfast
Cuisine: American

Ingredients

- 8 ozs day old bread about 6 cups - egg bread
- 2 cup baby spinach chopped
- 3/4 cup crumbled feta cheese
- 2 tbsp olive oil
- 1 tbsp lemon zest
- 2 tsp dijon mustard
- 1 tsp kosher salt
- 1/2 tsp pepper
- 6 eggs
- 2 cup whole milk

Instructions

Coat an 8-inch square baking dish with olive oil.

Add the bread, spinach, and half of the feta.

Gently toss the mixture with your hands until combined, then spread it into an even layer; set aside.

Whisk the measured olive oil, lemon zest, mustard, salt, and pepper in a large bowl until combined.

Add the eggs and milk and whisk until combined.

Very slowly drizzle the mixture over the bread and evenly sprinkle the remaining half of the feta over top. Cover and refrigerate overnight.

Heat the oven to 350°F and arrange a rack in the top third of the oven.

Spinach Strata

Uncover the strata and bake until the custard is set and the edges are browned, about 45 to 55 minutes.

Place on a wire rack and let cool for 30 minutes. Sprinkle with the fresh oregano and serve warm.