Spinach and Artichoke Bread Pudding

Description

Bread pudding is usually considered a dessert. But this rich and savory version packed with spinach, artichokes and cheese is a perfect side for both dinner or brunch.



Summary

Yield: 15
Source: Taste of Home
Prep Time: 1 hour
Category: Side Dish
Cuisine: American
Tags: Thanksgiving

Ingredients

- 18 oz fresh spinach
- 28 oz water packed artichoke hearts rinsed drained and quartered
- 9 eggs
- 2 3/4 cup heavy whipping cream
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded cheddar cheese
- 1/2 cup shredded parmesan cheese
- 1/2 cup Romano Cheese shredded
- 8 cup day old cubed french bread

Instructions

In a large saucepan, bring 1/2 in. of water to a boil.

Add spinach; cover and boil for 3-5 minutes or until wilted.

Drain.

In a large bowl, combine the artichokes, eggs, cream, cheeses and salt.

Gently stir in bread cubes and spinach.

Transfer to a greased 13-in. x 9-in. baking dish.

Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Spinach and Artichoke Bread Pudding

Bake, uncovered, at 350° for 35-40 minutes or until a knife inserted near the center comes out clean.

Let stand 10 minutes before cutting.