



SPINACH-ARTICHOKE STRATA

INGREDIENTS

Makes 4-6 servings

- 5 cups cubed, crusty bread (cut into 1" cubes)
- 2 Tbsp. olive oil
- 3/4 cup chopped onion
- 3/4 cup chopped red bell pepper
- 6 cups fresh baby spinach leaves
- 1 (14-oz.) can quartered artichoke hearts, drained
- 2 1/2 cups shredded Monterey Jack cheese, divided
- 5 large eggs
- 1 1/2 cups milk
- 1/2 tsp. salt

PREP TIME

20 minutes

BAKE TIME

60 minutes

- 1 Preheat oven to 350°F. Grease a 2-quart baking dish; set aside.
- 2 In large skillet, heat oil over medium heat. Add chopped onion and red bell pepper; cook for 4 minutes. Add in the spinach leaves and cook another 3-4 minutes, until spinach is wilted and onion and pepper are tender. Remove skillet from heat. Stir in artichokes; set aside.
- 3 In a large bowl, add the cubed bread, the onion/spinach mixture from the skillet, and 2 cups of shredded cheese, tossing everything together well. Add this to your greased baking dish, spreading mixture evenly.

INSTRUCTIONS

- 4 In another bowl, beat the eggs, milk, and salt together. Pour this mixture over the bread mixture in the baking dish. Cover and refrigerate for at least an hour or overnight.
- 5 Cover with foil and bake at 350°F for 30 minutes, then uncover, sprinkle the top with the remaining 1/2 cup cheese, and bake uncovered 30 minutes longer, or until top is lightly browned and knife inserted in center comes out clean. Let cool for 10 minutes, then cut and serve.

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