



Overnight Vegetable Strata

By Chef Veera Gaul, Ph.D.



Ingredients

6 cups cubed whole wheat baguette or ciabatta bread
4-5 teaspoons O&V [Basil EVOO](#)
½ cup chopped white onion
1 medium to large red pepper, chopped
5-6 cloves garlic minced
1 lb sliced cremini mushrooms
4 cups lightly packed spinach leaves
1 cup shredded mozzarella cheese (4 oz)
2 teaspoons minced thyme
½ cup grated Parmesan cheese
12 large eggs
1 ¾ cup milk (I like 2%)
2 tablespoons O&V [Garlic mustard](#) or Dijon mustard
½ teaspoon salt (more to taste)
1 ½ teaspoons fresh cracked pepper (more to taste)

Preparation

Lightly grease a 9 x 13 baking dish and spread half the bread cubes in the dish. In a small bowl, stir together the two cheeses, then put 1/3 of the cheese mixture aside.

In a large skillet heat 2 teaspoons of the oil on medium heat. Add the onion, peppers and garlic and cook till the onions are translucent, peppers are tender and the garlic fragrant. Remove from skillet into a large bowl.

Return the skillet to the heat and add the remaining oil on medium heat. Add mushroom and cook till caramelized, stirring often. Add the spinach and thyme and cook till spinach is slightly wilted. Add back the onion/pepper mixture and stir well.

Spread half the vegetable mixture over the bread cubes in the pan. Sprinkle with the 2/3 of cheese mixture. Layer with remaining bread cubes and finally the remaining vegetable mixture.

In a large bowl whisk together the eggs, milk, mustard, salt and pepper. Slowly pour over the layered mixture in the pan. Cover and chill overnight.

Preheat oven to 325F. Remove strata from refrigerator and bake uncovered for 45-55 minutes.

Remove, sprinkle the top with the remaining 1/3 cup cheese and return to the oven for another 8-10 minutes or until an inserted knife comes out clean.

Let stand 10 minutes before serving

Active Time: 35 minutes; Chill: overnight. Bake 55-65 minutes
8 servings

Notes

* Yes, as always, I love using the products from our Oil & Vinegar franchise. Here, the [Basil EVOO](#) and the [Garlic mustard](#) add depth of flavor, and a slightly garlicky flavor. Feel free to substitute products, just remember, that the better the ingredients, the healthier and tastier the outcome/dish.

Categories: Breakfast & Brunch, Vegetarian, Strata, Breakfast Casserole, Left-Over Bread, Feeding a Crowd, Make-Ahead, Eggs, Mushrooms, Spinach, Basil EVOO, Garlic Mustard