

BREAKFAST STRATA *with SPINACH, RED PEPPER and GRUYÈRE*

INGREDIENTS

- 1 lb. French bread, crusts removed, cut into ¾-inch cubes
 - 1 cup medium-dry white wine, such as Sauvignon Blanc
 - 1 red bell pepper
 - 6 large eggs
 - 1 tbsp. unsalted butter
 - 2 cups heavy cream
 - ½ medium yellow onion, minced (about ½ cup)
 - 1 clove garlic, minced
 - 8 oz. Gruyère cheese, grated (about 1-½ cups)
 - 1 10-oz. package frozen chopped spinach, thawed and squeezed dry
 - 2 tbsp. parsley, chopped
 - 2-¼ tsp. kosher salt
 - Cooking spray
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PREPARATION

Dry bread: Heat oven to 375 degrees. Arrange bread cubes in single layer on sheet pan and bake until dry and stale feeling, about 5-10 minutes. (Alternatively, leave slices out overnight to dry.) Set aside.

Roast red bell pepper: Roast pepper over stovetop flame until blackened; or cut in half and broil in the oven, skin side up, until blackened. Transfer to paper bag for 5 minutes to steam, then peel off charred skin, remove seeds, stem and dice. Set aside.

Sauté vegetables: Melt butter in medium skillet over medium heat. Sauté minced onions until translucent, about 5 minutes. Add garlic, spinach and roasted bell pepper and cook, stirring occasionally, about 2 minutes. Transfer to medium bowl; set aside.

Reduce wine: Add wine to skillet, increase heat to medium-high and simmer until reduced to ¼ cup, 3 minutes; set aside.

Assemble: Whisk eggs in large bowl until combined; whisk in reduced wine, heavy cream, half of the Gruyère cheese, sautéed vegetables, parsley and salt. Add bread. Combine; let sit 5 minutes so liquid can be absorbed.

Bake: Spray 9x13 baking dish or 8 ramekins with cooking spray. Spoon bread mixture into dish; sprinkle remaining cheese over surface. Bake until edges and center are puffed and slightly golden, about 25-30 minutes. Cool slightly; serve.

Serves 8 as a main course for breakfast or as a side dish.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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