

Italian Sausage Strata

Yield: Serves 4 (great with a side salad)

Strata Ingredients:

½ loaf Italian bread, cut into 1-inch cubes (about 3 cups)
¼ pound Italian-style sausage, casings off and cooked
handful of scallions, thinly sliced
¼ cup parmesan cheese, grated
¾ cup mozzarella cheese, grated and divided
¾ cup diced canned tomatoes, drained
3 large eggs
1 cup milk
1/2 teaspoon dried Italian seasoning
¼ teaspoon Kosher salt
¼ teaspoon freshly ground pepper
handful of basil leaves, thinly sliced



Pre-heat oven to 325°F.

Step 1: Spray an 8-inch square baking dish with non-stick cooking spray. Spread half of the bread cubes into the pan .

Step 2: In a medium-sized beat together eggs, milk, cooked sausage, Italian seasoning, salt, pepper, basil, scallions and the cheeses (leave some mozzarella cheese for the top).

Step 3: Top the bread cubes with ½ of the egg mixture. Put the remainder of the bread on top then pour the rest of the egg mixture over it. Using the back of a spoon gently press the bread into the egg mixture to ensure the bread is not dry.

Step 4: Bake strata until the center is set and the top is lightly browned (about 30-40 minutes). Let strata stand for 10 minutes before cutting and serving.