



Onion, Bacon And Mushroom Strata

An easy, make-ahead casserole that is always a hit for Sunday brunch.

Work: 45 min **Total:** 5 hr 35 min

- 2 tbsp olive oil
- 2 small onions, thinly sliced root to tip
- 3 cups (10 oz) sliced mushrooms
- 8 slices cooked bacon, chopped
- 1 tsp dried thyme
- 1½ cups (6 oz) shredded Swiss cheese
- ¾ cup (3 oz) shredded fontina cheese
- 6 cups 1-inch bread cubes (we used hearty French bread) with crusts
- 8 eggs, beaten
- 2½ cups milk

- 1 tsp kosher salt
- ½ tsp ground black pepper
- Butter for dish

1. Heat 1 tbsp oil in a large nonstick skillet over medium-high heat and add onions; stir to coat. Cook until onions start to soften, about 2 min, then reduce heat to medium and cook until onions are golden and soft, stirring occasionally, about 20 min; remove from skillet and wipe clean. Heat 1 tbsp oil in skillet, add mushrooms and sauté until golden, 3 to 4 min.
2. In a large bowl combine onions, mushrooms, bacon, thyme, cheese

and bread cubes. Mix together the eggs, milk, salt and pepper and pour over bread, stirring to coat.

3. Butter a 2½- to 3-qt baking dish and arrange bread mixture evenly in dish. Cover with plastic wrap and chill 4 hr or up to 24 hr.

4. Heat oven to 350°F. Remove plastic wrap and bake strata until eggs are set and top is golden brown, about 50 min; cover with foil if top gets too brown. Serve warm or at room temperature. **SERVES 6 TO 8**

Per serving: 395 calories, 24 g total fat, 10.5 g sat fat, 812 mg sodium, 22 g carbs, 260 mg chol, 24 g protein, 1 g fiber