

Our State eats

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Collard Green & Country Ham Strata

Yield: 6 servings

- 2-4 teaspoons vegetable oil
- 1 medium sweet onion, chopped
- 1 shallot, chopped
- ½ teaspoon salt
- 6 large eggs
- 1½ cups whole milk
- 2 cups fresh collard greens, destemmed, washed, and cut into thin ribbon
- 1 red sweet bell pepper, chopped
- 3 green onions, sliced
- 2 pieces of thinly sliced country ham, cut into strips
- Hot sauce (optional)

Preheat oven to 375°F. Prepare a round baking dish with oil.

Add vegetable oil to skillet and using medium heat, add onion and shallot. Sprinkle with ½ teaspoon salt and cook until onion and shallot are translucent, approximately 5 minutes. Remove onion mixture from skillet and set aside.

Return skillet to stove and add country ham. If skillet is dry, add an additional 2 teaspoons of oil. Cook ham until edges begin to brown. Add collard greens to skillet and stir. Add chopped red pepper and continue to cook for 15 minutes, stirring occasionally.

Place collard green and ham mixture in a large mixing bowl. Allow to cool for 10-15 minutes.

In a separate bowl, whisk together eggs and milk. Pour half of egg mixture into baking dish. Add collard green mixture and top with remaining egg mixture. Sprinkle top with sliced green onions.

Bake, uncovered, for approximately 30 minutes or until the center has set and top is lightly brown. Remove from oven and let sit for 5 minutes before serving. Serve with hot sauce, if desired.



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