

Our State eats

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Hearty Vegetable Strata

Yield: 8 to 10 servings.

- 2 tablespoons extra-virgin olive oil
 - 2 cups butternut squash, diced
(about 1 medium squash)
 - 2 cups baby bella mushrooms, sliced
 - 1 cup red bell pepper, diced
 - 1 package frozen chopped spinach, thawed and drained
 - 1 cup sweet onion, diced
 - 2 cloves garlic, crushed
 - 8 ounces cream cheese, softened
 - 8 cups Italian bread (about 8 ounces),
cut into 1-inch cubes
 - 1 cup extra-sharp Cheddar cheese, shredded
 - ¼ cup fresh Parmesan cheese, grated
 - 6 large eggs
 - ¼ teaspoon freshly grated nutmeg
 - ½ teaspoon dry mustard
 - 1 teaspoon salt
 - ¼ teaspoon black pepper
 - 1 (12-ounce) can evaporated milk
- Fresh parsley (for garnish)

Heat olive oil in a large nonstick skillet over medium-high heat. Add squash, mushrooms, bell pepper, spinach, onion, and garlic, and sauté 8 to 10 minutes or until tender. Add cream cheese and stir. Remove from heat and set aside.

Prepare a 9 x 13-inch baking dish with cooking spray. Place bread cubes in baking dish. Spoon vegetable mixture evenly over bread and sprinkle Cheddar and Parmesan on top.



In a separate bowl, whisk together eggs, nutmeg, dry mustard, salt, pepper, and evaporated milk. Pour egg mixture over vegetable mixture. Cover with foil; refrigerate overnight.

Preheat oven to 325°. Bake strata, covered, for 1 hour or until bubbly. Garnish with parsley.

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