



Chicken Caprese Breakfast Strata

with Roasted Peppers, Mozzarella & Pesto



40-50min



2 Servings

Strata is a savory bread pudding—perfect for breakfast but is delicious any time of day! We combine toasted bread, sautéed onions, baby spinach, and roasted red peppers with a cheesy egg custard before topping it all with fresh tomatoes and mozzarella. Great to make ahead, the classic Caprese flavors of tomatoes, pesto, and mozzarella will make you think you're brunching in Capri. (2p serves 4; 4p serves 8)

What we send

- 1 baguette ¹
- 1 yellow onion ⁷
- ¾ oz Parmesan ⁷
- 3¾ oz mozzarella ⁷
- 3 plum tomatoes
- 3 oz baby spinach
- 4 oz roasted red peppers
- 2 oz basil pesto ⁷
- 10 oz pkg chicken breast strips

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- 3 large eggs ³
- ¾ cup milk ⁷
- garlic

Tools

- rimmed baking sheet
- microplane or grater
- 8x8-inch baking dish
- medium skillet

Cooking tip

Prepare through step 5, before baking. Cover with plastic wrap and refrigerate overnight. Uncover and bake as directed but add an additional 15-20 minutes if coming straight from the fridge.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 29g, Carbs 34g, Protein 36g



1. Toast bread

Preheat oven to 375°F with a rack in the center.

Cut **baguette** into 1-inch cubes. On a rimmed baking sheet, toss bread cubes with **2 tablespoons oil**. Season with **a pinch each of salt and pepper**. Transfer to center oven rack and bake until crisp and just starting to brown, 12-15 minutes. Let cool slightly.



4. Make custard

In a medium bowl, whisk to combine **3 large eggs**, **¾ cup milk**, **1 teaspoon salt**, and **a few grinds of pepper**. Stir in **cooled chicken mixture** and **roasted red peppers** (cut into strips, if necessary). Add **toasted bread** and stir to combine. Let sit for 5 minutes to allow custard to be absorbed.



2. Prep ingredients

Halve and thinly slice **all of the onion**. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Thinly slice **mozzarella**. Cut **tomatoes** into ½-inch thick slices. Pat **chicken** dry.

Butter an 8x8-inch baking dish.



5. Bake strata

Transfer to prepared baking dish. Sprinkle **half of the Parmesan** on top. Shingle **tomatoes** and **mozzarella** on top of the parmesan. Sprinkle with **a pinch each of salt and pepper**.

Bake on center oven rack until filling is firm and top is just browned, 25-30 minutes. Switch oven to broil and broil until top is golden brown, about 5 minutes (watch closely as broilers vary).



3. Cook onions

Heat **1 tablespoon butter** in a medium skillet over medium-high. Add **onions** and cook, stirring occasionally, until soft and just starting to brown, 5-7 minutes. Add **chicken** and **garlic** and cook, stirring, until fragrant, about 30 seconds. Working in batches if necessary, stir in **spinach** until wilted. Remove from heat and let cool slightly.



6. Finish & serve

Let **strata** rest for 10 minutes.

Drizzle some of the **pesto**. Garnish with **some of the remaining Parmesan**. Spoon onto plates for serving. Enjoy!