



Make Ahead Three-Cheese Sausage Strata

with Spinach



2h



2 Servings

This strata is a gift from the brunch gods, ready to impress your hungry guests! Toasted bread combines with sweet onions, spinach and meaty pork sausage. We cover this savory base with a trifecta of Parmesan, fontina and mozzarella. The strata then bakes in a decadent custard before emerging as a cheesy, creamy masterpiece. The best part? You can prep the strata the night before! (2-p plan serves 4; 4-p plan serves 8)

What we send

- 1 baguette ¹
- ¾ oz Parmesan ⁷
- 3¾ oz mozzarella ⁷
- 1 yellow onion
- ½ lb pkg country-style sausage
- 5 oz baby spinach
- 2 oz shredded fontina ⁷
- 12 oz evaporated milk ⁷
- 1 pkt chicken broth concentrate
- 1 pkt Dijon mustard ¹⁷

What you need

- olive oil
- kosher salt & ground pepper
- ¼ c butter ⁷
- 4 large eggs ³

Tools

- rimmed baking sheet
- microplane or grater
- medium ovenproof skillet
- microwave

Cooking tip

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Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 40g, Carbs 37g, Protein 40g



1. Bake bread

Preheat oven to 350°F with a rack in the center. Cut or tear **baguette** into 1-inch pieces; transfer to a rimmed baking sheet. Bake **bread** on center rack until dry, 10-15 minutes, stirring halfway through.



2. Cook sausage

Finely grate **all of the Parmesan**. Coarsely grate **mozzarella**. Halve **onion** and thinly slice. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Break **sausage** into 1-inch pieces and add to skillet. Cook, stirring pieces occasionally, until browned and cooked through, 3-5 minutes. Transfer to a plate.



3. Cook onions & spinach

Add **onions** and a **pinch of salt** to skillet. Lower heat to medium. Cook, stirring often, until onions are lightly browned and softened, 4-5 minutes. Add **spinach** and cook until wilted, 1-2 minutes. Remove from heat; season to taste with **salt** and **pepper**. Add **bread, sausage, and half of the Parmesan, mozzarella, and fontina** to skillet.



4. Mix custard

In a large bowl, microwave **¼ cup butter** until melted. Whisk in **evaporated milk, broth concentrate, Dijon, 4 large eggs, ½ teaspoon salt, and a couple grinds of pepper**.

Pour **custard** into skillet and gently toss to make sure everything is evenly mixed; spread into an even layer. Mix together **remaining mozzarella, fontina, and Parmesan**; set aside until step 6.



5. Soak & bake

Cover skillet with plastic and set aside to soak for at least 30 minutes (or wrap in plastic and refrigerate overnight).

When ready to bake, preheat oven to 325°F with racks in the center and upper third. Bake **strata**, uncovered, on center rack until edges and center are puffed and edges have pulled away slightly from sides of dish, 40-45 minutes (center should register 165°F).



6. Broil & serve

Switch oven to broil. Sprinkle **reserved cheese** on top of **strata**. Broil on top rack until **cheese** is just melted and surface is lightly browned in spots, 1-2 minutes. Remove **strata** from oven and let cool for 5 minutes before serving. Enjoy!