



Cheesy Bacon & Caramelized Leek Strata

with Chives



2h



2 Servings

Strata is the ultimate brunch dish—set it up the night before and simply bake it the next morning. Caramelized leeks, toasted bread, and a rich custard bake into a savory bread pudding. We then sprinkle on shredded cheese and crispy bacon and broil to a gooey golden brown. Fresh chives are an elegant garnish for this crowd-pleasing and hassle-free dish. (2p-plan serves 4; 4p-plan serves 8 —nutrition reflects 1 slice)

What we send

- 1 mini baguette ^{3,4}
- 4 oz pkg thick-cut bacon
- 7 oz leek
- 1 yellow onion
- 12 oz evaporated milk ²
- 1 pkt chicken broth concentrate
- 2 oz shredded fontina ²
- ¼ oz fresh chives
- ¼ oz Dijon mustard

What you need

- ¼ c unsalted butter (plus more for greasing) ²
- kosher salt & ground pepper
- 4 large eggs ¹

Tools

- 8x8-inch baking dish
- rimmed baking sheet
- medium skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 38g, Carbs 39g, Protein 30g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Butter** an 8x8-inch baking dish.

Cut or tear **baguette** into 1-inch pieces; transfer to a rimmed baking sheet. Cut **bacon** into ½-inch pieces. Halve **leek** lengthwise, then rinse under running water, pat dry, and cut into ¾-inch half-moons. Thinly slice **half the onion** (save rest for own use).



4. Soak bread

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

Add **bread, leeks, and onions** to custard; gently stir to coat. Pour into prepared baking dish and set aside to soak for at least 30 minutes (or wrap in plastic and refrigerate overnight).



2. Dry bread & cook bacon

Bake **bread** on center rack until dry, 10-15 minutes.

Place **bacon** in a medium skillet and set over medium-high heat. Cook bacon, stirring occasionally, until golden brown and crisp, about 5 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate.

Reserve **bacon fat** in skillet.



5. Bake strata

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 165-170°F). Switch oven to broil.



3. Cook leeks & onions

Add **leeks, onions, and a pinch of salt** to reserved skillet. Cover skillet and cook, stirring occasionally, until vegetables have softened and reduced in volume, 2-3 minutes. Lower heat to medium-low, uncover, and continue cooking, stirring occasionally, until vegetables are completely tender and lightly browned, another 5-7 minutes. Remove from heat.



6. Broil & serve

Sprinkle **fontina** over the top of **strata** and broil on top rack until cheese is just melted and surface is lightly browned in spots, 1-2 minutes. Sprinkle **bacon** over the top and broil for another 30-60 seconds until bacon is re-crisped. Finely slice **chives** and sprinkle over **strata**. Let cool for 5 minutes before serving. Enjoy!