

DINNERLY



Broccoli, Roasted Pepper & Fontina Strata

Make Ahead Brunch!



5h



2 Servings

Is there anything better than waking up on a weekend morning to a homemade brunch? The answer is no! That's why this strata is assembled the day before and chilled in the fridge, so the next morning, you can pop it straight into the oven and bake. Enjoy all that fluffy, bready, cheesy goodness without having to get to the kitchen at the crack of dawn. We've got you covered! (2p-plan serves 4, 4p-plan serves 8)

WHAT WE SEND

- ½ lb broccoli
- 4 oz roasted red peppers
- 1 baguette ¹
- 1 red onion
- 1 pkt Dijon mustard ¹⁷
- 2 (2 oz) shredded fontina ⁷

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- small (8x8-inch) baking dish

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 380kcal, Fat 19g, Carbs 33g, Protein 19g

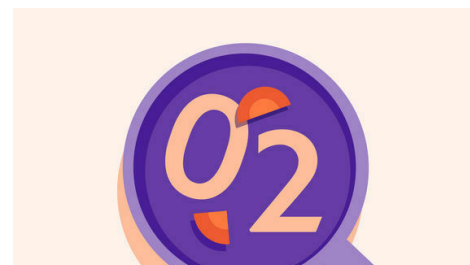


1. Prep ingredients

Preheat broiler with racks in the center and top position.

Cut **broccoli** into ½-inch florets, if necessary. Halve **onion** and thinly slice. Finely chop **1 teaspoon garlic**. Cut **baguette** into 1-inch pieces. Cut **roasted red peppers** into strips, if necessary.

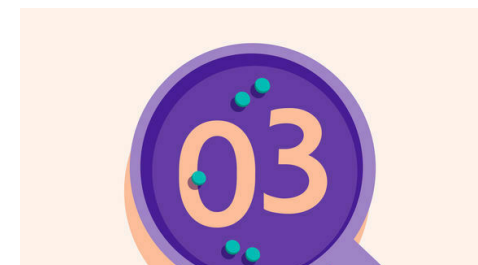
Grease a small 8x8-inch baking dish.



2. Broil veggies & prep egg

On a rimmed baking sheet, toss **broccoli and onions** with **1 tablespoon oil**; season with **salt and pepper**. Broil on upper oven rack until broccoli is browned in spots, 4–6 minutes. Remove from oven; carefully toss with **garlic**. Broil, 1 minute more (watch closely).

In a liquid measuring cup, mix **mustard**, **1 cup milk**, **3 large eggs**, **1 teaspoon salt**, and **a few grinds of pepper**.

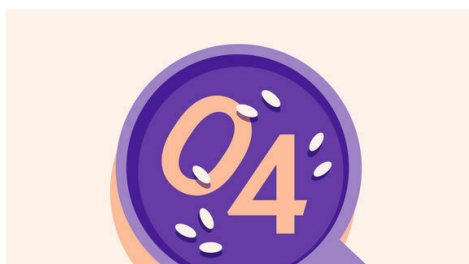


3. Mix strata

Turn off broiler and preheat oven to 350°F.

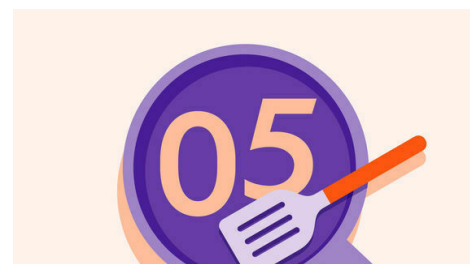
In prepared baking dish, mix to combine **baguette pieces**, **roasted veggies**, **egg mixture**, **roasted red peppers**, and **¾ of the cheese**. Lightly season with **salt and pepper**. Sprinkle remaining cheese over top.

If serving the next day, cover with plastic wrap and refrigerate overnight.



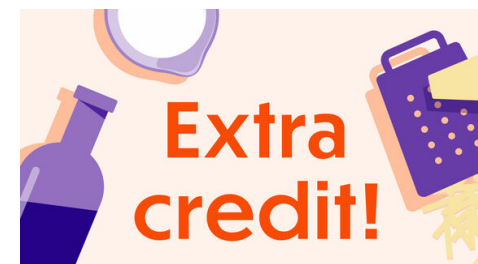
4. Bake strata

Bake **strata** on center oven rack until center is puffed and set, and edges have pulled away slightly from sides of baking dish, 25–30 minutes.



5. Serve

Let cool on a wire rack before serving **broccoli**, **roasted pepper**, and **fontina strata**, about 5 minutes. Enjoy!



6. Take it to the next level

Want a more browned top? Once strata has finished baking, switch oven to broil with a rack in the upper third. Broil strata until the top is browned and crispy, 2–3 minutes.