

MARLEY SPOON



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-plan serves 4; 4p-plan serves 8)

What we send

- 2 ciabatta rolls³
- 1 yellow onion
- garlic
- ¾ oz Parmesan¹
- 3¾ oz mozzarella¹
- 3 plum tomatoes
- 5 oz baby spinach
- 4 oz roasted red peppers
- 2 oz basil pesto¹

What you need

- olive oil
- kosher salt & ground pepper
- butter¹
- 3 large eggs²
- ¾ cup milk¹

Tools

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

Cooking tip

Want to make it ahead? Prep strata through step 5 but before baking. Cover with plastic wrap; refrigerate overnight. Uncover and bake as directed, adding 15-20 minutes to cooking time.

Allergens

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

Nutrition per serving

Calories 480kcal, Fat 29g, Carbs 38g, Protein 20g



1. Toast bread

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

Cut **bread** into 1-inch cubes. Toss on a rimmed baking sheet with **2 tablespoons oil**. Season with **a pinch each of salt and pepper**. Bake on center oven rack 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 onions and spinach** and **roasted red peppers**. Add **toasted bread** and stir to combine. Let sit for 5 minutes. Transfer to prepared baking dish.



2. Prep ingredients

Halve and thinly slice **onion**. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**, if necessary. Thinly slice **mozzarella**. Cut **tomatoes** into ½-inch thick slices.

Butter an 8x8-inch baking dish.



5. Bake strata

Sprinkle with **half of the Parmesan**. Shingle **tomatoes** and **mozzarella** over top. 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. Broil until top is golden brown, about 5 minutes (watch closely as broilers vary). Let rest for 10 minutes.



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 **garlic** and cook, stirring, until fragrant, about 30 seconds. Working in batches if necessary, stir in **spinach** until wilted. Let cool slightly.



6. Serve

Serve **breakfast strata** with **pesto** and **some of the remaining Parmesan** over top. Enjoy!