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Breakfast for Dinner! It's one of my go-to comfort foods. Assemble this dish in the morning and bake it off in the evening, pair with a green salad and a fruit compote and you have a delicious meal.

### **Sausage and Spinach Egg Strata**

Serves 4 or more

10 oz frozen chopped spinach, defrosted  
12 oz bulk spicy breakfast sausage  
2 Tbsp butter  
1 Tbsp olive oil  
1 onion, finely chopped  
4 cloves garlic, finely chopped  
8 oz crimini mushrooms, sliced  
½ lb stale ciabatta, cubed (about 7-8 cups)  
12 eggs  
2 c milk (or 1 c milk and 1 c half-and-half)  
3 Tbsp Dijon mustard  
1 tsp Sriracha, or to taste  
1 c shredded cheddar cheese  
½ c shredded mozzarella  
1 c grated Parmesan or Parmigiano-Reggiano

1. Squeeze out as much moisture as possible from spinach (I use a potato ricer).
2. Heat a large skillet over medium high heat. Crumble in the sausage and cook until browned. Remove sausage to a paper towel-lined plate and set aside.
3. Reheat the skillet over medium heat. Add the oil and butter. When the butter is melted, add the onion and mushrooms. Cook until the mushrooms give up their moisture and begin to brown. During the last minute, stir in the garlic and cook until aromatic.
4. Off the heat, add in the spinach and season with salt and pepper. Add back in the sausage crumbles and stir to combine.
5. Whisk the eggs with the Dijon mustard, milk, Sriracha and salt and pepper.
6. Spray a 9x13 baking dish with cooking spray. Arrange half of the bread cubes in the bottom of the pan and scatter half of the spinach mixture on top. Add half of the cheeses and half of the egg mixture. Repeat the layers. Cover and store in the refrigerator for 2 hours or up to overnight.
7. About 30 minutes before you bake the strata, remove it from the refrigerator. Take off the cover and let the strata come to room temperature. Meanwhile, preheat oven to 350°F.
8. Bake on a baking sheet, uncovered, for 1 hour. Let stand 15 minutes before serving.

**Shopping List:** frozen spinach, crimini mushrooms, eggs, ciabatta bread, sausage, cheddar cheese, mozzarella cheese, Parmesan cheese,

**Equipment Needed:** skillet, cutting board and chef's knife, 9x13" baking dish, mixing bowl, whisk, spoon, grater (if you don't purchase grated cheese), optional potato ricer

**Pantry Staples:** olive oil, butter, milk, onion, garlic, Sriracha, Dijon mustard, salt and pepper