

Ham and Spinach Strata

Makes 8 Servings

Ingredients

- 8 slices of bread (wheat), cubed
- 1 (8 ounce) ham steak, cut into 1-inch cubes
- 6 large eggs
- 2 cups milk
- 1 onion, chopped
- 1 bell pepper, chopped
- 1 tablespoon oil
- 1/2 teaspoon garlic powder
- 1 cup shredded cheddar cheese
- 1 (13.5 ounce) can spinach
- Pepper, to taste

Directions

1. Grease a 9x13 inch baking pan and spread bread cubes onto the greased pan. Set aside.
2. Drain spinach and pat dry with paper towels. Set aside.
3. In a large pan on the stove, heat oil over medium heat. Add chopped bell pepper and onion, and cook for 3 to 5 minutes, stirring at times.
4. Stir in ham and spinach and keep cooking for 1 to 3 more minutes. Remove the pan from the heat.
5. In a medium mixing bowl, whisk eggs, milk, 1/2 cup cheese and garlic powder. Add pepper, to taste. Pour egg-milk mixture over the bread.
6. Next, add the ham and vegetable mixture on top of the bread and egg mixture. Sprinkle 1/2 cup of cheddar cheese on top.
7. Cover and refrigerate for 4 hours or overnight.
8. Preheat the oven to 350°, remove strata from the fridge, and take off the cover.
9. Bake for 45 to 50 minutes, or until a knife inserted in the middle comes out clean. Remove from the oven and allow to cool for 5 to 10 minutes before serving.



Recipe from: Feeding Pennsylvania and PA Eats