

Mushroom and Asparagus Strata

Ingredients

1 T Olive Oil	1 1/2 c Yellow Onion (chopped)
1/4 t Thyme (chopped)	3 clv Garlic (chopped)
8 oz Cremini Mushrooms (thinly sliced)	
1/2 lb Asparagus (cut into 1-inch lengths)	
1 t Salt	8 Eggs
1 c Milk	2 T Dijon Mustard
3 T Parsley (chopped)	1/4 t Ground Black Pepper
5 c Sourdough Bread (cut into 1-inch cubes)	
4 oz Goat Cheese (crumbled)	

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- 1.Heat oil in a large skillet over medium heat. Add onions and thyme and cook until softened, about 4 minutes. Add garlic, mushrooms, asparagus and 1/2 teaspoon of the salt and cook 5 more minutes longer. Set aside.
- 2.Meanwhile, whisk together eggs, milk, mustard, parsley, pepper and remaining 1/2 teaspoon salt in a large bowl. Set aside.
- 3.Spread half of the bread over the bottom of a lightly greased 9x13-inch baking dish. Top with half of the mushroom mixture and a third of the goat cheese. Layer with remaining bread and mushroom mixture, and pour egg mixture evenly over the top. Cover strata and chill overnight.
- 4.Heat oven to 375 degrees. Remove strata from refrigerator and bring to room temperature while the oven heats. Sprinkle remaining two-thirds goat cheese over the top and bake until firm in the center and golden brown on top, about 45 minutes. Let rest 10 minutes before serving.